

VERMONT FEDERAL  
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

APRIL 24-MAY 3, 2015

vermont

RESTAURANT  
week

[vermontrestaurantweek.com](http://vermontrestaurantweek.com)

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**LOCAL NECTAR**  
MADE WITH LOCAL VERMONT APPLES

WOODCHUCK WAS BORN AND RAISED IN VERMONT. HE NOW STRETCHES ACROSS THE COUNTRY, BUT OUR BEERS REMAIN FIRMLY ENTRENCHED HERE IN OUR HOME STATE. THIS CIDER WAS HANDCRAFTED USING APPLES SOLELY FROM OUR ORCHARD PARTNERS IN VERMONT. IT IS LIGHT AND CRISP, SEMI-DRY, AND A PURE REFLECTION OF THE FANTASTIC APPLE CROP VERMONT IS KNOWN FOR. A LOCAL NECTAR CRAFTED WITH THE HELP OF OUR NEIGHBORS. TO BE ENJOYED WHEREVER VERMONTERS GATHER.

**REAL CIDER FROM A REAL PLACE™**



**vermont creamery**

**PIONEERING Artisanal Cheeses**

**SUPPORTING Family Farms**

100% of net profit from local dairy products is donated to support local family farms.

Join Vermont Creamery and become part of the 1 in 4 Orange State people who business as a force for good.

Join us at the Cheese Wars

**B** the change

**© 2014 Vermont Creamery**

**NEW RELEASE**

DEBUT DURING THIS WEEK VERMONT RESTAURANT WEEK

OUR NEWEST  
**ROTATING SPECIAL**

16 DRAUGHT • 22oz BOTTLES

**Switchback**  
**CITRA-PILS**  
with KELLER RIEP

NATURALLY CARBONATED LOCAL BEER



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**www.switchback.com**

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**Fresh, Homemade Meals**

**Thousands of Local Products**

**Food & Wellness Classes**

**In-Store Food Demos**

**Farm Tours & Crop Mobs**

**Community Partnerships**

**City Market**, your Member-owned Co-op, creating a culture of community food and wellness and a proud sponsor of Vermont Restaurant Week.

**City Market**  
Member Co-op

81 S. Windsor Ave., Burlington, VT 05401  
Open 7 days a week, 7 am - 11 pm  
(802) 851-9700 [www.citymarket.coop](http://www.citymarket.coop)





# Sweet Start SMACKDOWN

## ALL-STARS VS. NEW STARS



ILL: MATTHEW TROSTLE



# EVENT SCHEDULE

## THURSDAY, APRIL 23

Dessert comes first at this Restaurant Week-ese kick-off battle in which past finalists compete against new challengers from around the state. Seated food celebrity judges — James Beard winner, “Chopped” Glennevis and two-time knight, New England Culinary Institute chef and DOD Jean Louis Geria, James Beard Who’s Who of Food & Beverage in America Institute, Art of Eating editor and publisher Ed Behr, and chef, teacher and owner of Chef George Kitchens & Store, Courtney Condon — and votes from past determine the winner of Vermont Restaurant Week’s Signature Sweet.

Guests have an hour and a half to taste everything, and will have three tokens with which to choose their favorites — all while enjoying a cash bar and music from DJ Disco Phantoms.

Thursday, April 23, 7:00 p.m.  
High Ground Ballroom,  
2214 Williston Rd., S. Burlington  
Event tickets available  
\$15 adv./\$20 highgroundballroom.com

## All-Stars

- John Belding, Hinchgrove Baking (2013 Finalist)
- Eric Anderson, New Moon Cafe (2013 Panalier)
- Ryan Hanes, Berrie Bakery (2013 Winner)
- Andrew Lehtonen, Little Breads (2014 Finalist)
- Lisa Curtis, Sweet Simone's (2014 Finalist)

## Challengers

- Andrew Macdonald, The Swagala's Pizzeria!
- Jessica Galloway & Anne Morrow, Good Goodie
- Brandy Allen, Kasa Culinary Heart & Spa
- Nicole Madden, Watermarks Food + Drink
- Erilyn Martin, Erilyn's on Center



## Culinary Pub Quiz

### SUNDAY, APRIL 26

Compete for prizes in seven rounds of food trivia hosted by Steve Dyer and Top Hat Entertainment. Limited space. [Pre-registration at vermontrestaurantweek.com/register](http://vermontrestaurantweek.com/register).

Sunday, April 26. Doors open at 6 p.m. Trivia, 6:00-8 p.m.  
Vermont Sports Grill,  
1705 Williston Rd., S. Burlington  
info, 888-8008



## Feeding Frenzy

► ALL WEEK LONG!

Foodies can pore against one another in a statewide Instagram scavenger hunt. The challenges will be announced at the start of Restaurant Week and the participants will have one week to complete the tasks. **The winner will receive a dinner for six in the butcher room at Hen of the Wood (Barfington) cooked by chef Eric Wernstedt.** More details to come at [vermontrestaurantweek.com](http://vermontrestaurantweek.com)



ILLUSTRATION BY KYLE TAYLOR

## The Dish: Git Yer Goat!

► WEDNESDAY, APRIL 23

Goats are the world's most common meat source, valued for their relatively inexpensive upkeep, hardiness and adaptability. Vermont is home to thousands of these cute critters—we make some of our finest cheeses with their milk. **But most**

**Vermonters have never eaten chevon, or goat meat, and it rarely appears on restaurant menus. How come? Why aren't more farmers introducing meat goats into their fields? Why aren't chefs putting them on their menus?** Join a panel of local experts for a lively discussion on the potential these blissing babies represent for Vermont's food system and evolving agricultural landscape. Special thanks to City Market and the Intervale.

Experts include:

- **Bob Reese**, Co-founder, Vermont Creamery
- **Shirley Bitchardson**, Managing Partner, Vermont Chevon, LLC
- **Karen Freudenberger**, Project Manager for Pine Island Community Farm (part of the Vermont Goat Collaborative)
- **Matt Hering**, Chef/owner, 3 Squares Cafe

Wednesday, April 23, 5:30-7 p.m. Antifed, 499 Pine St., Barfington, 85 donations, \$10, 450-6496



DISH

## Parents' Night Out

► FRIDAY, MAY 3, & SATURDAY, MAY 2

Even foodies with kids have no excuses to miss out on Vermont Restaurant Week. Thanks to the expert childcare providers at the Greater Barfington YMCA, parents can enjoy a Friday or Saturday night on the town while their kids have fun at the Y!

Children are available Friday, May 3, and Saturday, May 2, 4-8:30 p.m. Food and beverage are included in the \$15 (members) or \$30 (nonmembers) per child, ages 3 through 12. **Pre-registration required.**

Call 888-6622 to sign up your kids, and don't forget to make your dinner reservations ASAP. Weekend tables fill up fast!



## Clash of the Cocktails

► SATURDAY, MAY 2

Finish your Restaurant Week adventure at this wildly cocktail competition. **Come sample five different cocktails featuring Vermont White Vodka from Vermont Spirits!**

The winning recipe, determined by your votes, will win glimmers from Simon Pearce. Come show your support, taste some creative mixtures and celebrate the festival's final event! Contestants include Justin Berrows, Ted Lipson, Margaret Russell, Eric Hodet and Noah Derman.

Saturday, May 2, 2-6 p.m. Red Square, 120 Church St., Barfington \$30-100, 864-6064

Vermont Restaurant Week  
APRIL 23 - MAY 3  
APRIL 23 - MAY 3

SPECIAL EVENTS



FIND FOODIE EVENTS  
[vermontrestaurantweek.com](http://vermontrestaurantweek.com)



## Let's devour hunger together!

The Vermont Community Foundation is proud to once again match total donations up to \$5,000 made to the Vermont Foodbank during Restaurant Week.

DONATE NOW  
VERMONTRESTAURANTWEEK.COM



Since 2010, the Community Foundation has administered more than \$1 million in grants through its Food and Farm Initiative to help connect all Vermonters with healthy local food. Learn more at [vermontcfd.org/food](http://vermontcfd.org/food)



## FROM FARM TO PLATE • PRODUCER • BREWER

*Thank you for supporting  
Vermont's local food economy.*



FOR FOOD EVENTS AROUND THE STATE VISIT [VERMONTVACATION.COM](http://VERMONTVACATION.COM)

## Kick back with...

### the VERMONT MULE

2oz. Vermont White Vodka

1oz. Fresh lime juice

5oz. Ginger Beer

Lime garnish

Serve as a cocktail  
any day of the year



ASK FOR  
IT DURING  
RESTAURANT  
WEEK

VERMONT SPIRITS  
**WHITE**



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## HEY VERMONT, MEET YOUR NEW B.F.F.!

(Best Foodie Friend)

Vermont Restaurant Week coincides with publication of the 2015 edition of **7 Nights: The Seven Days Guide to Vermont Restaurants & Bars**, available free of charge throughout the year at hundreds of locations around Vermont.



# MENU GUIDE

## RESERVATION PLANNER

1st Restaurant Choice	Phone	2nd Restaurant Choice	Phone	Res Time
Fri., April 24				
Sat., April 25				
Sun., April 26				
Mon., April 27				
Tue., April 28				
Wed., April 29				
Thu., April 30				
Fri., May 1				
Sat., May 2				
Sun., May 3				

### Bluebird Coffee Stop

Corner of College and Church streets,  
Barstow 660 3429

#### 40 LUNCH SPECIAL

**Montreal Smoked Meat Sandwich**  
Served with mustard, Swiss cheese

**\$2 Small Creams**  
Maple, mocha or cream

128 Lakeside Avenue Barstow, 940-1796

#### 47 LUNCH SPECIAL

**Exotic Mac & Cheese, chips and a side**

#### Our Muffaletta

Bluebird Barbecue smoked sausage and mortadella,  
green beans and red sauce all on house

#### \$4 Chocolate Chip Cookies

"Best cookies in the room,"  
according to Steven Diaz

### Bluebird Coffee Stop



Menus in this section will be offered **April 24-May 2** unless otherwise noted. Some are abridged for space. Reservations are recommended for all. For the latest information: [vermontrestaurantweek.com](http://vermontrestaurantweek.com).



New participant in 2015



Serving Vermont Restaurant  
Week's signature cocktail  
"The Vermont Mule"



### El Gato

310 Church Street Barstow, 940-0096  
4 Park Street Essex Junction, 932-6402-6244

#### 40 LUNCH SPECIAL

Two combo options served with house  
rice and choice of beans

#### COMBO OPTIONS

Tamale, Burrito, Taco,  
Tostito, Chili Helado

#### \$20 DINNER

#### APPETIZER OPTIONS

**Cup of Cabello de Pavo**  
Homemade chicken soup with rice  
and avocado

#### Cup of Pasa

Pork and honey soup

#### Jicama Salad

Shredded pork, Clementine salad  
with a fresh squeezed blood orange  
vinaigrette

#### Ancho Chili-Queto & Fried

Calamari  
Cilantro lime sick



#### ENTREE OPTIONS

All entrees served with house  
rice and choice of beans

#### Taco Platter

Choose any two items

#### Tamale Platter

Two tamales — vegetable  
pork or wild cauliflower — served  
with a tortilla

#### Kushillas de Mole

Five strips Marry Road Farms  
chicken wrapped in corn tortillas,  
marinated with house-made Polanco  
mole and melted cheese

#### DESSERT OPTIONS

#### Tres Leches

"Three milk cake" — sponge cake  
soaked in heavy cream, evaporated  
milk and condensed milk, topped  
with whipped cream

#### Sopapilla

A classic northern Mexican dessert  
— flour tortillas are tossed and fried  
in chocolate sauce, honey and  
cinnamon sugar

#### Churro

Street food — deep fried sweet  
dough tossed in sugar and drizzled  
with house-made chocolate sauce

Vermont Restaurant Week



APRIL 24-MAY 2

MULTILOCATION RESTAURANTS



FIND FOODIE  
EVENTS  
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week.com



APRIL 24-MAY 2

MULTILOCATION • BURLINGTON

TELL THE  
WORLD HOW  
GREAT VERMONT  
TASTES!Tag your  
friends and  
Instagram  
pics with  
#vtvrwLike us on  
Facebook and  
mention us in  
your posts!

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## Hen of the Wood

32 Stone Street, Waterbury 244-7300  
30 Cherry Street, Burlington, 246-0824Closed Sunday and Monday in Waterbury  
Open every day in Burlington

For Vermont Restaurant Week,  
chef Eric Warnstedt will offer a three-course  
menu, featuring any appetizer, entrée  
and a single cheese plate from the  
entire menu with no restrictions.  
To best utilize the freshest seasonal produce,  
the bill of fare will change nightly.

\$40

HEN OF  
THE WOOD

## Armory Grille and Bar

201 Main St. Burlington 581-9099

## APPETIZER OPTIONS

## Culinary

Rice, Roast-Quail, Pearl, French radishes, brunoise, seared, seared dipping sauce

## Roasted Root Salad

Celery root, carrots, beets, radishes, seared squash, seared potato,  
honey, olive, maple, cider vinegar

## Chicken-Ginger Soup

Vermont Country Farm chicken, fresh ginger

## ENTREE OPTIONS

## Herb-Roasted Half Chicken

Oven-roasted chicken, brown butter, garlic, sautéed root potatoes, horseradish verb

## Grilled Salmon

Fresh Atlantic salmon, orange zest, pistachio rice, roasted vegetables

## Steak Frites

Burgundy Prime short rib, seared, French fries, creamed onions

## DESSERT OPTIONS

## Vermont Hot Fudge Pudding

Vanilla &amp; Hot Fudge, Ice Cream, Strawberry, Vanilla ice cream

## Lake Champlain Chocolate Pot de Crème

## Economic Bread Pudding

Vanilla custard, bourbon ice cream

\$30

ARMORY  
GRILLE & BAR

## A Single Pebble

123 Bank Street, Burlington, 246-5080

Chef's chosen tasting menu, changing daily, with extensive options available.

## SAMPLE DINNER

## Napa Cabbage

Citrus dressing

## Chilled Shredded Chicken

## Sichuan Carrots

## Phoenix Peas

## Vegetable Dimppling

## Dry-Fried Green Beans

## Beijing Street Noodle

## Red Thai Curry Soup

## Thai Basil Beef

## Three-Cap Chicken

## Crispy Scallops

## SAMPLE DESSERT

## Coconut Tiramisu

\$40



## ArtsRiot Kitchen

400 Pine Street, Burlington, 246-0404

Closed Sunday and Monday

## APPETIZER OPTIONS

## Popcorn Chicken

Korean gochujang, sriracha &amp; butter sauce

## Asparagus &amp; Beets

Golden chicken, maple vinaigrette

## Pickle Program

Braised potato, Sichuan egg, seasonal preservation

## ENTREE OPTIONS

## Butter-Roasted Chicken

Whipped potatoes, Brussels sprouts, roasted peas

## Grilled Chipotle Sausage

Black beans, refried beans, house salsa

## Thai Green Curry

Haddock, squash, coconut milk, fresh basil rice

## DESSERT

Tastes by Enrico Bakery

\$30

ARTSRIOT



# August First Bakery & Café

160 South Champlain Street, Burlington 05401 05401

Closed Sunday

## 102 LUNCH SPECIAL

### CHOICE OF ANY SANDWICH OR SALAD

#### CHOICE OF PASTRY

- Maple-Bacon Scones
- Apple Mountains With Maple Syrup
- Pumpkin Whoopie Pies  
With maple, ginger filling
- White-Chocolate-Maple Blandies
- Maple Cookies
- Maple-Walnut Muffins

### SMALL COFFEES OR SOFT DRINKS



## Blue Cat Steak & Wine Bar

1 Larabee Lane, Burlington, 862 3029

#### COURSE ONE OFFERS

- Chester Salad  
With white dressing
- Spinach and Radish Salad  
With Boursin® blue cheese and  
balsamic vinaigrette
- Cream of Artichoke Soup

#### COURSE TWO OFFERS

- Beef Tartare Lettuce Wrap
- Salmon Poté With Shrimp
- Tricolor Barolo  
Red pepper, eggplant and cheese  
ratatouille with roasted red peppers  
Vermont Creamery cheese and  
balsamic reductions

#### COURSE THREE OFFERS

- Rosemary-Blackberry Lamb  
Roast with rosemary blackberry  
dumplings
- Farewell Island Salmon  
With farro, artichoke  
Tagliatelle Potatoes
- Four-ounce Flatiron Steak  
With grilled asparagus and  
balsamic reduction
- Smoked Maple-Braised Lamb  
With roasted carrots  
and sweet bread

140

Blue  
Cat



## Bleu Northeast Seafood

25 Cherry Street, Burlington, 865-4700

#### STARTERS

- Smoked Scottish Cake  
Whole, garnish roasted root
- Seafood Chowder  
Scallops, clams, pork, salmon,  
bacon, cheddar
- Elie and Green Salad  
Vermont blue cheese, candied pecans,  
apples, leek, dill, dressing
- Grilled Squid  
Pesto, orange, leeks,  
pickled pepper
- Chester Salad  
Boursin, Vermont potatoes,  
Red Hen Bakery Company crackers  
with butter

#### MAIN COURSES

- Pan-Roasted Redfish  
Best results: Vermont apples, salad,  
caper-lemon butter, potatoes
- Fish-and-Chips  
Beer-battered and hot white fish,  
fries, coleslaw, ketchup  
tartar sauce
- Mushroom Peppercorn  
Marinara, sauté, leeks, to be  
Vermont potatoes, black truffle
- Fried Chicken Breast  
Crispy skin, roasted vegetables,  
red wine jus, Brussels sprouts

#### DESSERT

- Selections from  
Little Sweets at  
Blen of the Wood

140

BLEU

## Bluebird Barbecue

317 Elmville Avenue, Burlington, 446 3070

#### Barbecue for Two

Served family style for two guests to share.  
Dishes up alongside four of our best barbecue sides

#### Pick three meats:

- 16-hour brisket, pulled pork, smoked turkey
- Memphis style ribs, smoked chicken, corn on the cob
- Any combination Monday through Thursday  
dinner every day

140

Bluebird  
BARBECUE

Vermont Restaurant Week

VERMONT  
RESTAURANT  
WEEK

APRIL 26 - MAY 2

BURLINGTON



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APRIL 24-MAY 2

BURLINGTON

TELL THE  
WORLD HOW  
GREAT VERMONT  
TASTES!



Tag your  
friends and  
Instagram  
pics with  
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## Bluebird Tavern

1630 Pearl Street Burlington 545-1766

Our culinary team artfully presents a four-course menu showcasing our commitment to presenting the highest quality, locally sourced, seasonal ingredients. Our Restaurant Week menu will change daily. You can find it at [bluebirdtavern.com/menu](http://bluebirdtavern.com/menu) and on our social networks.

In addition to our four-course special, we will be partnering with our good friend and oyster farmer John Brasley from Duxbury, Mass. During Restaurant Week we will be showcasing John's Sweet Sound oysters for \$1.50 each — all night long.

\$40



## Citizen Cider

215 Pine Street Burlington 448-3279

Our glass of draft cider: our children, choice of fruit or seasonal salad

### WILDER OPTIONS

#### Cider-Brined Brisket

With red cabbage slaw

#### Rainbow-Glazed Tempura

Asparagus, pickled red onions

#### Citizen Burger (Local Beef or Veggie)

With cider cheese, cider roasted, cornbread onion

### Daily Specials

ALL-DAIRY SPECIAL

**CITIZEN CIDER**  
**VERMONT HARD CIDER**

## Church & Main

134 Church Street Burlington 545-3840



### Cloud Monday

### APPETIZER OPTIONS

#### Beet, Goat Cheese, and Arugula Salad

Maple balsamic dressing

#### Mascarpone and Herb Ricotta

Spaghetti squash, Woodstock Cedar butter blanc

#### Beef Carpaccio

Truffle aioli, champagne vinaigrette, extra virgin olive oil

### ENTREE OPTIONS

#### Grilled Chicken

Mushrooms, ricotta, herbaceous herbs

#### Pan-Seared Scallop

Onion, carrot puree, roasted tomato

#### Thyme Omelette

Perfection mushrooms, roasted red pepper, Romano cheese, Arugula

### DESSERT OPTIONS

#### Ice Cream

#### Sorbet

#### Maple Bread Pudding

\$40

**CHURCH & MAIN**  
BURLINGTON

## City Market/

## Onion River Co-op

625 Winooski Avenue Burlington 545-3850

### WARMED OPTIONS

#### Vermont Spring Salad

Makele Farms kale, Vermont Creamery Cheddar (dried mushrooms, roasted pecans, Vermont Creamery cranberry-glazed cheese with maple-balsamic vinaigrette) (only available outside)

#### The Roast Trip Sandwich

Vermont egg of roast beef, Vermont Creamery Cheddar, and onions and apples on Robb Hen Ovens Pimento bread (made fresh at this location on-site)

#### Spring Stuffed Chicken

Marin Keefe Farms chicken breast stuffed with Vermont Creamery cheddar and onions, apples and dried pecans, sides of Vermont Creek roasted potatoes and sautéed carrots (only available on-site)

\$14.95

**City Market**  
Onion River Co-op





APRIL 24-MAY 2

BURLINGTON

TELL THE  
WORLD HOW  
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TASTES!



Tag your  
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## The Farmhouse Tap & Grill

160 Bank Street, Burlington, 859-8868

### \$\$\$ LUNCH SPECIAL

#### APPETIZER

#### Cup of Soup

#### ENTREE OPTIONS

Choice of sandwiches, served with  
dressed greens or baked cut fries

#### Oridified Ham & Cheese

Chopped Swiss chard, apples,  
red onion, Cabot cheddar

#### Hot Portland

Black Peppery Pork meatloaf  
Bacon, pickled onions, arugula,  
house mustard

#### Fresh's Famous Roast Beef

Vermont cheddar, arugula,  
and onion, house pickles,  
homemade chili

#### Garden Sandwich

Homemade tomato, arugula, pickles,  
arugula, herbbed yogurt,  
Cabot cheddar



### \$\$\$ DINNER MENU

#### APPETIZER

#### Amperous Sided

Pork, art, preserved lemons,  
vinegar

#### ENTREE OPTIONS

#### LaPlante River Angus Farm

#### Beef Burger

Tomato-bacon jam,  
Baylor House Blue cheese,  
ketchup

#### Homemade Gnocchi

Spring peas, roasted Brussels  
sprouts, truffle

#### DESSERT

#### Maple Crème Brûlée

After dinner drinks

## The Gryphon

131 Main Street, Burlington, 440-8888

### STARTER OPTIONS

#### Seared Ostrich

Beef tenderloin and grilled shrimp  
over creamy pasta with a lobster  
butter sauce

#### Vineyard Chowder

Strong codfish, crab, fish and  
potatoes in an authentic coastal  
New England style broth

#### Remains Hearts

Creamy Dutch pork and blue  
cheese dressing, cranberry and  
shaved Brussels

### ENTREE OPTIONS

#### Pasta Feast

Shrimp over a bed of arugula,  
extra virgin olive oil, fresh lemon  
and balsamic reduction

#### Seaside-Ginger Chicken

On a bed of pineapple with apples,  
chard, cranberries, blue cheese  
and red sauce

#### Potato Fillet of Beef

With house whipped cream,  
Cubano, tangy sauce reduction,  
perfect potato and vegetables

### DESSERT OPTIONS

#### Chocolate Mousse

House made white chocolate and  
amaretto chocolate. Topped  
with whipped cream

#### Vanilla Ice Cream

With hot raspberry sauce

#### Maple Ice Cream

House made with Vermont  
Burlington Maple Lager

\$\$\$



## Halvorson's Upstreet Café

18 Church Street, Burlington, 859-8878

### \$\$\$ LUNCH MENU

#### DRINK

#### One 16-oz. Vermont Draft Beer

20+ only \$5.99 per server for the day's selection.

### ENTREE OPTIONS

#### Choose your favorite Halvorson's burger

Eight ounces of fresh, dress, hand shaped beef

#### California

Arroz de, Swiss cheese, bacon

#### Vermont

Beefsteak Farm blue cheese, smoked mozzarella

#### Bolton Melt

Served grilled cheese style

#### Turkey

Grilled pork chops, caramelized onions

#### Spicy Black Bean

Guacamole, pepperjack, pico de gallo, nacho queso

### TODAY'S DESSERT

#### Daily In-House Creations



## Istanbul Kebab House

170 Church Street, Burlington, 440-8881

### Closed Monday

### APPETIZER OPTIONS

#### Mushroom Vegetable Soup

With a touch of onion

#### It's Finally Spring Salad

Arugula, roasted walnut,  
strawberries, goat cheese,  
pomegranate, olive oil dressing

#### Crispy Phyllo Cheese Rolls

Golden, crisp, cheesy rolls with  
Turkish white cheese and onion

### ENTREE OPTIONS

#### Beef Delux

Shrimp, polenta and red pepper and  
Bacon and stuffed with Turkish  
meatballs, rice, and vegetables  
and served with yogurt sauce

#### Houstonville Eggplant

Braised eggplant topped around  
caramelized potatoes, green  
peppers, mushrooms, tomatoes,  
green onions and onions

#### Chicken Shawarma

Mixed of chicken with potatoes,  
cucumbers, onions, garlic, fresh herbs  
and Turkish spices served with  
Turkish rice salad

### DESSERT OPTIONS

#### Fresh Fig and Apple Pie

Stuffed with house made  
and served with vanilla ice cream

#### Maple-Walnut Baklava

Our phyllo is made from scratch by  
our chef, stuffed with walnuts, then  
finished with Vermont maple syrup  
and crushed pistachios

\$\$\$



TURKISH & MEDITERRANEAN CUISINE





APRIL 24-MAY 2

BURLINGTON

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## The Mounted Cat

66 Battery Street, Burlington, 608 4500

### APPETIZER OPTIONS

#### Red & Gold Sweet Potato

Vermont Gouda cheese, chicken, balsamic reduction

#### Crispy Pork Belly

Braised pork, sweet pickled vegetables, sweet blackberry jam reduction

#### Chilled Vichyssoise

Asparagus tips

### ENTREE OPTIONS

#### Grilled Burger Steak

Braised fingerling potatoes, seasonal vegetable, one day's old flatbread

#### Pan-Seared Salmon

Theriacal roasted potatoes, glazed pearl onions, baby carrots, herb beurre blanc

#### Grilled Eggplant & Pepper Tartine

Baba ghanoush, charred artichoke

### DESSERT OPTIONS

#### Chocolate Crunch Bar

Vanilla ice cream

#### Crème Brûlée

140



## New Moon Café

180 Cherry Street, Burlington, 583 1800

Closed Saturday

### 110 LUNCH MENU

Select two of the three categories listed

All sandwiches with a choice of our  
new, popular, *add an organic  
juice* beverage and chips for \$2  
(Vegans and vegetarians please  
advise.)

### SALE SANDWICH OPTIONS

#### Turkey Club

Roast turkey, avocado,  
mayo, cheese, tomato, lettuce,  
onions, pickles, and potato chips

#### Pan-Seared Tofu or Seitan

Red Hot Salsa Company  
Mild River Green Beans, pickled  
vegetables, bean sprouts, roasted red  
peppers and onions

#### Tomato Basil and Mozzarella

**Baked Falafel**  
With maple tahini dressing on  
sourdough bread, sprouts, tomatoes  
and cucumber

new moon

### SIDE SALAD OPTIONS

#### Beets

Fresh greens, roasted and pickled  
Vermont goat cheese, tomatoes,  
cucumbers and balsamic vinaigrette

#### Kale

Goats, strawberries, red grapes,  
dried cranberries, blue cheese,  
crunchy toasted almonds and  
maple-vinegar dressing

### Protein Powerhouse

Tofu or seitan, avocado, roasted  
quinoa, sprouts, chickpeas, carrots,  
onions and flax oil

#### Greens

Theriacal roasted feta, crunchy  
cucumbers, Kalamata olives,  
red onion and feta vinaigrette

### SOUP OPTIONS

#### Chowder

Chowder, cheese, dill

#### Squash-Apple

The two soups menu

### Chicken and Dumpling

#### Spicy Black Bean

Tomato Bisque

## Noonie Deli

30 Main Street, Burlington, 456 1116

### 10 LUNCH SPECIAL

Choose any full-sized sandwich

#### Sweet Tuna Salad

Sprinkle lettuce, tuna salad, cherry tomatoes  
and onion, spinach, cucumber, shredded carrot,  
diced apple, ranch and honey mustard dressing

#### The Gobbler

Roasted turkey with lettuce, mayo, homemade  
stuffing and cranberry sauce

#### The Vermont

Slow Forest ham, sliced apple and cheddar cheese  
soaked with homemade honey mustard

#### Pesto Chicken Sandwich

#### Ecumen

Corndog, beer, nachos and Swiss cheese  
soaked with Russian dressing

Noonie  
deli

## Pascolo Ristorante

63 Church Street, Burlington, 487 1513

### APPETIZER OPTIONS

#### White Bean Soup

Kale, bread, parmesan

#### Cheese Salad

Burrata, grana Padano, anchovies, crostini

#### Insalata Mista

Greens, mushrooms, feta, pine nuts, Dress' Loosy cheese

### ENTREE OPTIONS

#### Pappardelle Bolognese

Local beef and pork ragu, parmesan

#### Ravioli Portogali

Asparagus, onions, cherry tomato, basil, ricotta, white

### DESSERT

#### Tiramisu

130



PASCOLO  
RISTORANTE

## Pizza Barrio

333 North Winslow Avenue, Burlington, 853-8276

Dinner served Wednesday through Saturday

### APPETIZER OPTIONS

All appetizers include fountain

#### Roasted Olives

#### Stuffed Cherry Peppers

#### Beacon Marmalade

#### House Salad

### PIZZA OPTIONS

#### Margherita

San Marzano tomatoes, fresh mozzarella, Vermont Basilico and extra virgin olive oil

#### Pepperoni

San Marzano tomatoes, fresh mozzarella, Vermont Basilico and extra virgin olive oil

#### Pepperoni

Sauce served with extra virgin olive oil and extra virgin olive oil

#### Green Mountain

Apple, Boursin, Pesto, Parmesan, Dried Basil, mozzarella, arugula, honey

#### Restaurant Week

#### Pizza Special

Local sausage and fennel sausage (served when available)

### DRINK OPTIONS

#### Barrio Bakery Tart

With ice cream

#### Restaurant Week

#### Dessert Special

\$20



## Pizzeria Verità

106-01 Ford Street, Burlington, 853-8844

### ANTIPASTI OPTIONS

Choose One

#### Fire-Roasted Red Peppers,

#### Mediterranean Olives,

#### Fire-Roasted Mushrooms,

#### Soppressata, Coppa,

#### Bresaola, Gorgonzola,

#### Pecorino Romano,

#### Pior di Latte

### PIZZA OPTIONS

#### Misla

Local produce and extra virgin olive oil

#### Calabria

Roasted herbs, arugula, extra virgin olive oil

### PIZZA OPTIONS

#### Margherita

Tomatoes, fire-dried herbs, fresh mozzarella, extra virgin olive oil

#### Ricotta

Four di latte, ricotta, fresh mozzarella, extra virgin olive oil

#### Quattro Formaggi

Four di latte, ricotta, extra virgin olive oil, extra virgin olive oil

### Salmon Affumicato

Smoked salmon, fresh dill, extra virgin olive oil, extra virgin olive oil

#### Miso

Grilled fish, fresh dill, extra virgin olive oil, extra virgin olive oil

#### Diavola

Spicy soppressata, provolone, extra virgin olive oil, extra virgin olive oil

\*There are are little photos free for an additional \$4

### PIZZA OPTIONS

#### Four di latte

Four di latte, ricotta, extra virgin olive oil, extra virgin olive oil

#### Ricotta

#### Four di latte

#### Four di latte

\$20



## Revolution Kitchen

9 Center Street, Burlington, 446-2897

Closed Sunday and Monday

### STARTER OPTIONS

#### "Buldog"

Korean grilled chicken with kimchi and mango in a lettuce wrap

#### Oyster Cocktail

Oyster, mushroom and vegetables, marinated in a spicy citrus dressing, served with rice

#### Rice Kaki Salad

Mixed rice, kimchi, kale, dried anchovies, fresh green onions, and Vermont Cherry Pie in a spicy citrus dressing

### MEAL OPTIONS

#### Ravioli

Smoked ricotta and cheese served in a spicy butter sauce

Vegetarian: Artichoke, mushroom, red onion and pepper in a spicy citrus sauce

#### Maple Taro

Asheville roasted taro, fresh green onions, served with maple, rice, kale and pecorino

#### Rice Kaki

Assorted vegetables with tofu and sesame rice in a spicy soy sauce

### DRINK OPTIONS

#### Beacon Cream Pie

#### Devil's Food Cake

With peanut butter sauce

#### Vanilla Maple Cake

With vanilla cream sauce

\$20



## San Sai Japanese Restaurant

112 Lake Street, Burlington, 853-2777

### DRINK OPTIONS

The delicious dinner menu is a wide variety of our menu

The delicious dinner menu is a wide variety of our menu

Below are a few examples

### Specialty Salad

#### Small Ahiya and Smoked

#### Slow-Simmered Pork and Smoked Lobster Tail

#### Five-Piece Specialty Sushi Plate and Roll

#### Ice Cream

\$40



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APRIL 29 - MAY 3

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APRIL 24-MAY 2

BURLINGTON

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16

## The Scuffer Steak & Ale House

348 Church Street, Burlington, 804 944-1



### APPETIZER OPTIONS

**Fried Green Beans**  
With Serrano ranch dipping sauce

**Capers Salad**  
Fresh tomatoes, tomatoes and basil with balsamic drizzle

### ENTREE OPTIONS

**Barbecue Short Rib**  
Topped with onion string, buttery roasted potatoes and Brussels sprouts

**Oiled Swordfish**  
With mango-cherry, rice and Brussels sprouts

**Chicken Isabella**  
Marinated grilled chicken, roasted and peppers, artichoke hearts, black olives and onion and feta served over linguine

### DESSERT OPTIONS

**Cream Cheese Bread Pudding**  
With bourbon sauce

**Flourless Chocolate Cake**

\$\$\$

The Scuffer  
STEAK & ALE HOUSE

## Shanty on the Shore

381 Battery Street, Burlington, 804 638-3338

### APPETIZER

**Inked Escargots**  
Crispy and herb butter

**Rhode Island Calamari**  
Bacon lettuce appetizer, lightly breaded. Dried and tossed with tomato pepper, garlic butter, salt and pepper

**Shrimp Cocktail**  
Wild-caught Gulf white shrimp withing

### ENTREE

**Eight-Ounce Petite Sirloin and Baked Stuffed Shrimp**  
Choice of sides, baked potato, rice, mac and cheese, soup, biscuits

**Shrimp Scampi**  
Fresh whole scampi shrimp in extra virgin olive oil, garlic, shallots, spinach, and tomato. Served with linguine. (Can be prepared vegetarian)

**Lobster Roll**  
Chunks of lobster meat with mayonnaise and celery, served on a hot dog roll

### DESSERT

**Homemade Key Lime Pie**

**Shanty Pie**  
Salty chocolate mousse pie with chocolate cream and whipped cream on top

**Cherry Cheesecake**  
Served with berry sauce

\$\$\$



## Sherpa Kitchen

113 Colburn Street, Burlington, 804 680-0400

All descriptions available online.

### \$8.99 LUNCH SPECIAL

#### BEVERAGE OPTIONS

**Homemade Lemonade**  
**Himalayan Spiced Iced Tea**  
**Mango Lassi**  
**Nepali Chai**

#### APPETIZER OPTIONS

**Dual Aloo Chop, Pickles, Samosa**

#### ENTREE OPTIONS

All of our curries are served with rice and papadum (except chicken saag).  
**Momo, Chicken Saag, Chicken Tikka Masala, Lamb Bindiola, Saag Paneer, Chana Masala**

### \$29 DINNER MENU

#### STARTER OPTIONS

**Beet Salad**  
**Spinach Soup**  
**Aloo Chut**

#### ENTREE OPTIONS

**Lamb Bindiola With Fried Rice**

Lamb ribs marinated overnight in Himalayan spices and grilled, served with vegetable fried rice

**Authentic Nepali Rice and Curry**

Traditional rice and lentil/dal with vegetable or chicken curry served with papadum

**Momo (Dumplings)**  
Homemade dumpling with choice of chicken, beef or vegetable, served with special tomato sauce

#### DESSERT OPTIONS

**Rice Pudding**  
Rice cooked in milk with hint of vanilla and cardamom

**Khuli**  
Homemade ice cream with pistachios

Sherpa  
Kitchen

## The Skinny Pancake

60 Lake Street, Burlington, 804 638-3338

### FIRST COURSE OPTIONS

**Cup of Local Kala**

**VT Salami Sandwich**

**VT Bean Crafters Hot Bean Soup**

### SECOND COURSE OPTIONS (EXCEPT CRISPER)

Served with a side salad

**Vermont Pork Belly**  
Hampshire Tag by Helen Blue cheese, local mushrooms

**Local Chard and Mushrooms**

By Land Farm cheese, roasted potato, pea rats

### DESSERT OPTIONS (EXCEPT CRISPER)

**PR & J**

Local peanut butter, Salted Peas, raspberry jam

**Lemon Cheesecake**  
Lemon, peas, sugar

\$\$\$







## Sotto Enoteca

106 St. Paul Street, Burlington, 804-526-5263

Closed Monday

### APPETIZER OPTIONS

#### Olive

Charcuterie board with

#### Garlic

Grilled Roman artichokes

#### Insalata

Mixed organic greens, shaved beets, radish, balsamic vinaigrette

### PRIME OPTIONS

#### Gnocchi Olive

Handmade gnocchi, San Marzano tomatoes, herbs, grass-fed butter

#### Gnocchetti con Friccio

Original recipe we brought from Italy 20 years ago  
Dried cherry tomatoes, onion, arugula, ricotta white

#### Pasta di Forno

Brown ripened, olive pomodoro-sage, Parmesan, house ricotta

### SOLDS

#### Tiramisu

Ladyfinger, mascarpone, espresso. Vermont Creamery  
mascarpone cheese custard, dried Belgian chocolate



## The Spot

525 Shelburne Road, Burlington, 804-579-1776



### APPETIZER OPTIONS

#### Pot Stickers

#### Living the Dream

Hot and cold beef salad,  
goat cheese, arugula

#### Gabarette salad

Young cheese, cucumber

#### Crab Cake

One crab cake with GM Rig sauce

### ENTREE OPTIONS

#### Bojo Longboard Jam

Beer braised pork neckbones,  
rice and beans

#### Mahi Mahi

Fresh mahi mahi, loaded tortillas,  
shredded lettuce and cabbage,  
avocado, salsa, chipotle sauce  
Served with tortilla chips and salsa

#### The Isak Beef Dinner

Thai red curry coconut shrimp with  
todd and cauliflower to potatoes over rice

#### The Mowrick (aka Jeff Clark)

Big of pork of locally raised beef  
with Vermont cheddar and  
lots of herbs

#### Mole Mole Madness

Black bean burger served with  
cheddar, lettuce, tomato, onion,  
chips and pickles

### The Hamilton

Shaved LaPlante River Trout Flare  
steak with mushrooms with peppers, onions  
and plenty of acidity cheese, served  
with tortilla chips and a pickle.

#### The Classic Fenchel

Two of our world famous fenchel tacos  
loaded with mango salsa, lettuce and  
chipotle sauce on grilled tortillas  
Served with tortilla chips and  
house-made salsa

#### West On Farm Fest

Five of them roasted pork with a  
kick (or - pork) Topped with  
sautéed green apple chunks  
Served on a knish with  
tortilla chips and a pickle

### DESSERT OPTIONS

#### Pineapple Caramel Cake

#### Fried Cake

Moose truckle ice cream

#### Bougie

Coconut pudding



THE SPOT

## South End Kitchen at Lake Champlain Chocolates

710 Pine Street, Burlington, 804-666-6666

### APPETIZER OPTIONS

Warm Artichoke Dip With Pita  
Zero Gravity Beer Cheese Fondue

### ENTREE OPTIONS

Panini & Herb Roasted Half Chicken  
Wild asparagus, roasted potatoes

#### Vegetarian Creamy Polenta

Roasted vegetables, wild rice, baby vegetables



south end  
KITCHEN

at Lake Champlain Chocolates

## St. Paul Street Gastrogrub

205 St. Paul Street, Burlington, 804-836-8363



### TO ORDER

#### Switchback Brewing Citra Pils

### COURSE ONE

#### Deviled Egg Plate

Bacon arugula

### COURSE TWO

#### House Burger

Beef or veggie, with fries



ST. PAUL STREET

GASTRO  
GRUB



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APRIL 24-MAY 2

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## Sweetwaters

120 Church Street, Burlington, 864 6800

### \$15 LUNCH SPECIAL

#### ENTREE OPTIONS

**Misty Knoll Chicken Sandwich**

Slow roasted Misty Knoll Farms chicken salad, light Cajun mayo, toasted baguette, tomato, cucumber, Maclebrook Fine Cheese feta cheese

**Maple Vermont Pork Burger**  
House ground pork, caramel apples, maple glaze sauce, Vermont Potatoes dill pickle

### \$30 DINNER MENU

#### APPERTIZING OFFERS

**Burrata Tomato Salad**  
Burrata, roasted Maplebrook Fine Cheese burrata, vine ripened tomatoes, whole balsamic vinaigrette, pecans, arugula

**Tongue-tied Roasted Salmon Roll**  
House smoked salmon, Green Mountain Farm cream cheese, sticky rice, cucumber salad, spicy mayo

#### Barbecue Pork Mac and Cheese

Slow-roasted pork, barbecue sauce, Vermont cheddar, porkies, both cream served with maple aioli/potato cornbread

#### ENTREE OPTIONS

**Great Cheese Potato Pasta**  
Vermont Creamy cheese, local pork, roasted red pepper, grilled asparagus, toasted brownie bread

#### Bar Steak

Cheer grilled bar steak, roasted baby cauliflower, fingerling potatoes, caramelized onions, Bapley House blue cheese, red wine demi glace

**Stuffed Rainbow Trout**  
Baked trout stuffed with artichoke, Gribot-cheddar aioli/potato cornbread, sweet potato hash/broccoli, lemon, parsley, arugula

#### DESSERT OPTIONS

**Coffee Pot De Creme**  
Kimball Brook Farm cream, Vermont Coffee Company espresso, meat, almond crisp

**Lemon Chevre Cheesecake**  
Gribot-cheddar cream, Vermont Butter & Cheese cheese, raspberry sauce

#### Apple-Cheddar Tart

Warm apples, puff pastry, baked Honeycrisp for Creamy baked oatmeal for crumb



## The Whiskey Room at Rí Rá Irish Pub

270 College Street, Burlington, 860 6431

### \$15 BREAKFAST SPECIAL

#### Whiskey Bacon Postrina

McDonnell's Irish dairy, maple Vermont cheddar, green onion

#### Kale Caesar

Tender baby kale, house dressing, garlicky olive croutons

#### ENTREE OPTIONS

#### Blackened Flat Iron Steak

Chateaubourg, pan-fried black truffle butter

#### Pan-Grilled Salmon

American house wine, roasted carrot potatoes, aioli, and finger fire dill/lemon spreads

#### DESSERT OPTIONS

#### The Trinity

Bell's chocolate rumour, Donnelly's Red wine, American whipped cream

\$30



## Trattoria Delia

120 Church Street, Burlington, 864 6800

### \$15 LUNCH SPECIAL

#### Crostini alla Fiorentina

Garlic crostini with chicken liver paté

#### Tiramisu Sorbetto

House-preserved tiramisu, confetti, lemon salad

#### Burrata

Local burrata, roasted asparagus, goat cheese, ricotta, dried bread crumbs

#### GRAND OPENING

#### Stirce di Manzo

Pork tenderloin, carrots, braised white beans

#### Claschi

Handmade polenta, ricotta, white parmesan

#### Salmone

Wood-fired organic salmon, eggplant, mushrooms, olive, ricotta

#### Polce

#### Tiramisu

Vermont Creamery mascarpone

#### Gelato

House made with Vermont milk and eggs

#### Farmaglie

Vermont Creamery Cheddar, red onion, ricotta, toasted bread crumbs

\$40



TRATTORIA DELIA

## The Bagel Place

1010 Williston Road, North Burlington, 887-0008

### \$6 BREAKFAST SPECIAL

#### Egg, Egg & Cheddar

Vermont Smoked and Cured Ham, Maplebrook Farm 1 year old cheddar, fresh cracked egg, baby vegetables, tomatoes and onions served on your choice of bagel or roll

### \$10 LUNCH SPECIAL

#### Daily Sandwich Special

Choose from your choice of beef or roll with cheese of soup and cookie

Breakfasts night and side North Country Smoked ham, smoked turkey, Gribot's Willamette Cheese, goat cheese, olive, asparagus, lettuce, tomato and onion



## Guild Tavern

1633 Wallace Road, South Burlington 487-1257

### APPETIZER OPTIONS

**Ember-Roasted Vegetables**  
House roots, ribeye preserves

**Vermont Heritage Grazers Pick Belly**  
Wood-grilled mushrooms, house kraut

### ENTREE OPTIONS

**Handmade Pappardelle**  
Spring day persimmons, emmentaler, tomatoes, oregano, truffle

**Wood-Grilled Vermont Beef**  
Pan-seared ramp, shiitake, caramelized potatoes

### DESSERT OPTIONS

**Bourbon Pecan Pie**  
**Vanilla Bean Crème Brûlée**

\$40



## Healthy Living Market & Café

222 Dorset Street, South Burlington, 883-2603

### \$10 BREAKFAST SPECIAL

**Local Egg, Cheese and Biscuit,**  
**Shredded Pork Belly Sandwich**  
On a house made herb biscuit

### \$10 LUNCH SPECIAL

**Korean BBQ Pulled Pork Shoulder**  
With house-made Asian slaw and  
pickled vegetables on a bun  
Choice of Small Cookie



## Pauline's Café

1834 Shelburne Road, South Burlington, 883-1061

### \$15 LUNCH SPECIAL

#### CHOOSE TWO

**Rich Vegetable or Meat Broth**  
Zaaghi (sauces: jalapeno or chili),  
bread salad

**Salad of Smoked Branzini**  
Wild vegetable pasta

**Simple Greens Salad (vegan)**  
Balsamic vinaigrette  
wild vegetable pasta

**Vegetable-White Bean Terrine**  
Roasted carrots, bread, garlic

### \$30 DINNER MENU

#### STARTER OPTIONS

**Rich Vegetable or Meat Broth**  
Zaaghi (sauces: jalapeno or chili),  
bread salad

**Salad of Smoked Branzini**  
Wild vegetable pasta

**Simple Greens Salad (vegan)**  
Balsamic vinaigrette  
wild vegetable pasta

**Lamb Tartare**  
Quail egg, toast

**Vegetable-White Bean Terrine**  
Roasted carrots, bread, garlic

### ENTREE OPTIONS

**Chicken Omakchi**  
Green butter, herbs, vegetables

#### QUAIL

**Spiced, Spice-Crusted Beef**  
**Shoulder Tender**

**Roasted Beef and tomato herb salad**

**Quinoa-Stuffed Potatoes**  
**Peppers (vegan)**

**Grazing tomato sauce**  
mustard, olive oil

### DESSERT OPTIONS

**Green Tea Bannajagi**  
**Custard**

**Chocolate-Coconut**  
**Pot de Crème (vegan)**

**Grand Marnier Truffle**

**Strawberry Panna**  
**Vanilla Ice Cream**

**Island Ice Cream Market**



## Pulcinella's

100 Dorset St. South Burlington, 883-1550

Full description online

### \$12 LUNCH SPECIAL

No lunch on Monday

#### SOUP

**Zuppa Del Giorno**

### ENTREE OPTIONS

**A Selection of**  
**Vegetarian and**  
**Meat Panini**

**Penne Pisto Del Giorno**

Daily lunch special

### \$30 MENU

#### APPETIZER OPTIONS

**Insalata Verdura**  
Organic mushrooms, green onions,  
cucumbers, onions, tomatoes,  
red wine vinaigrette

#### ZUPPA DEL GIORNO

#### ENTREE OPTIONS

**Pollo alla Cacciatora**  
Seasoned chicken breast marinated with  
peppers, onions, mushrooms, olives,  
sage, potatoes and herbs, served  
over creamy polenta

**Torta alla Limone**  
Hot, moisted fresh bread filled with  
lemons and herbs, served with  
creamy ricotta and white squash

**Risotto con Finelli e Asparagi**  
Arborio rice cooked with peas and  
asparagus, finished with cream  
and Parmesan, with tomato confit  
dressed with herb oil

#### DESSERT

**Cornetti**  
Traditional Italian pastry tube filled  
with assorted ricotta, lemon peel  
and chocolate chips



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APRIL 24-MAY 2

SOUTH BURLINGTON

## Tilt Classic Arcade and Ale House

7 Payette Drive South Burlington, 489-4300

Each day we will take you on a tour of our organically inspired pub menu featuring a selection of Vermont handcrafted beers and spirits in every recipe. These daily tours will include your choice of an appetizer, entrée and dessert. Vegan options will be offered.

### DRINKS PAIR

Six tokens included with each meal!  
Come in and check out our chalkboards or find us on Facebook for details.

\$30



CLASSIC ARCADE & ALE HOUSE

## The Windjammer Restaurant and Upper Deck Pub

2091 Whittier Road, South Burlington, 482-6446

### APPETIZERS/UPPERS

#### Jeanne Leap Crab Cake

Crabmeat mixed with mayo and panko bread crumbs.

#### Spring Brussels Sprouts

Brussels sprouts, Vermont Cheddar cheese, parmesan, balsamic vinegar, and shaved asparagus.

#### Bacon-Wrapped Beef Tenderloin

Tender portion of beef wrapped in bacon and served with creamy green peppercorn sauce.

### ENTREE OPTIONS

Added here combined with all meals.

#### Chicken Arzabbiata

Pasta sautéed, tenderized chicken breast served over a classic Roma tomato sauce, topped with fine roasted tomato compote.

### Salmon Delice

Bonito-infused and honey-glazed salmon flaked with broccolini, apple-cider glaze.

#### Gorgonzola Rib Eye

Twelve-ounce bone-in, Gorgonzola creamed with egg topped with crispy fried onions and finished with herbaceous mushroom duxelles.

#### Stuffed Pepper

Red pepper filled with turkey sausage, olive oil, onion, tomato, mushrooms, ricotta, and fresh basil, served over cream cheese pasta with golden mushrooms.

### DESSERT OPTIONS

#### Brownie Sundae

Warm brownie topped with house-made vanilla ice cream, hot fudge, whipped cream, and pecans.

#### White Chocolate-Chocolate Chunk Mousse

A decadent dessert made with Callebaut Belgian white chocolate and dark chocolate chunks.

## Vermont SportsGrill

1770 Whittier Road, South Burlington, 880-8089

### \$30 MENU FOR TWO

Price includes drink for two people

### APPETIZERS (CHOOSE ONE)

#### The Tutor Tower

Golden ribbons of potato, quick-fried until crisp, seasoned, then stacked high, served with house-made ketchup.

#### Chicken Wings

Butterfly-chicken wings, fresh bread and tossed in choice of sauce, with ranch or blue cheese for dipping.

#### Sweet Potato Fries

Fried crisp, served with honey mustard.

### ENTREES (CHOOSE TWO)

#### Huevos Molt

Breakfast omelette, red bell pepper, tomato, onion, mushrooms, black olives, baby spinach served on a round of toast with perfect sauce and cheddar cheese.

#### Asian Salmon Salad

Salmon, cucumber, soybean sprouts, carrots, radish, peanut, sesame seeds and green onions served with a hot soy dressing.

#### Black Forest Ham Mac

Black Forest ham baked with Mac's five-cheese mac topped with buttery sauce.

#### Hatch Hard Burger

One-half pound of Angus beef, grilled, then topped with chili, cheddar, jalapeños and guacamole.

### DESSERTS (CHOOSE ONE)

#### Seduction Death Chocolate Lava Cake

Warm chocolate heart cake, vanilla ice cream and chocolate sauce.

#### Dessert of the Day



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## Wooden Spoon Bistro

2200 Whittier Road, South Burlington, 389-6094



### APPETIZERS/UPPERS

#### Black Bean Soup

Shrimp, potato, chickpea, hard-boiled egg.

#### Freshly-Wrapped Asparagus

Potatoes, roasted tomatoes.

#### Chicken Spring Rolls

Mango, red, roasted vegetables, lemon-dill dressing.

#### Bruschetta

Spring vegetables, feta, olive oil, balsamic.

### ENTREE OPTIONS

Vermont salmon can be substituted for the protein in any entrée.

#### Butternut Trout

Roasted potatoes, broccolini, mushroom, asparagus.

#### Pulled Pork Tacos

Mild pork, cheese, apple cider, Caribbean rice 'n' beans.

### Burger

Ground beef, cheddar, onions, tomato, onion, pickles.

### Seafood

Roast potatoes, asparagus, truffle oil, lemon reduction.

### DESSERT OPTIONS

#### Caramel Bread Pudding

Vanilla ice cream, chocolate.

#### Seasonal Chocolate Cake

\$30

Wooden Spoon Bistro



## Our House Bistro

36 Main Street, Winoski, 407-1884



### \$15 LUNCH SPECIAL

**Restaurant Week Mac Trio**  
Light sauce, crinkle of baked and  
port wine, buffalo chicken, and  
French onion soup

**Side Spinach or  
Our House Salad**

### \$20 DINNER MENU

#### APPETIZER OPTIONS

**Spinach-Artichoke Dip**  
Grilled bread

#### Our House Mussels

White wine, garlic and butter sauce  
steamed bacon, fresh tomato, basil,  
grilled bread

#### ENTREE OPTIONS

**Restaurant Week Mac Trio**  
Light sauce, crinkle of baked and  
port wine, buffalo chicken, and  
French onion soup

**Fried Chicken & Waffle**  
Breadwich

Chicken and bacon waffle stuffed  
with fried chicken, caramelized  
pepper onion, cheese and apple  
cobbler sauce

**Spring Mushroom &  
Caramelized Onion Risotto**  
Bacon, dressed spinach,  
cheese, topped ricotta & tomato

#### DESSERT OPTIONS

**Deep-Fried PB&J**  
Golden buttered peanut butter  
and strawberry jelly sandwich  
drizzled with chocolate and served  
with a raspberry or blueberry  
dipping or drizzling

**Strawberry-Rhubarb  
Millet Pie**

Crisp crumble, non-ferm maderie  
topped with maple cheese



TWISTED COMFORT FOOD



## Waterworks Food + Drink

30 Winoski Falls Way, Winoski, 407-8825



### APPETIZER OPTIONS

**Grilled Cucumber Salad**

Grilled little gem lettuce, shaved Parmesan, polenta crostini, fresh capers

**Chicken Wings**

Turkey barbecue sauce, blue cheese dressing, candied bacon

**Smoked Poutine**

Browned seasonal vegetables, molten Griffin Village cheddar

#### ENTREE OPTIONS

**Waterworks Steak Frites**

Prime, waterworks, housemade steak sauce

**Roasted Miso Kahl Chicken**

Herbed papaya, herbaceous carrots, house maple jam

**Vegetarian Pot Pie**

Yes, broccoli, portabella, potatoes, feta, coconut milk, and curry, baked top

#### DESSERT OPTIONS

**Cheesecake**

Champanagne apple chocolate sauce

**Banana Trifle**

Dulce de leche, baked shortbread

W



WATERWORKS  
FOOD + DRINK



## Lighthouse Restaurant & Lounge

26 Lower Main Street, Colchester, 408-2861

#### ENTREE OPTIONS

**House Roast Beef**  
**Short Rib Sliders**

Homemade ketchup,  
French onion soup

**Escargots on Toast**

Butter & escargots and wild  
mushrooms, Minusa wine, garlic,  
butter and butter on toast with  
butter, garlic and house pepper  
vinaigrette

**Racon-Souffle Flatbread**

Fresh mozzarella, ricotta,  
olive oil and garlic

**Shrimp and Orzo**

Baked fresh Florida rock  
shrimp, Griffin Village Cheese  
3-year old cheddar, garlic and  
fresh cheese

#### ENTREE OPTIONS

**Grilled Bistro Steak**

Griffin Parmesan, stuffed brown  
baked potato, roasted blue  
cheese crumble, wild mushrooms,  
broccoli and grilled asparagus

**Grilled-Glazed Pork Chop**

Housemade herbaceous orange, herb,  
crisp sweet potato, corn, squash and  
grilled asparagus

**Grilled Local Lamb Chops**

Roasted fennel, potatoes,  
wild potato, Madras, lamb and  
grilled asparagus

**Pan-Seared Salmon**

Crunchy macarons, ricotta,  
grilled asparagus, house 3-year old  
and baked cheese, tomato, lemon

**Onion-Free Lobster, Rock**

**Shrimp and Souffle Alfredo**  
Tossed with chicken, fresh 3-year old

W



#### SECOND COURSE OPTIONS

**Unlimited Salad**

**and Bread Bar**

**Cheddar Ale Soup**

**French Onion Soup**

## Three Brothers Pizza & Grill

973 Riverside Highway, Colchester, 408-2860

#### ENTREE OPTIONS

**Grilled Romano**

**Chicken Cacciatore**

Homemade tomato, butter, onion  
with olive oil and Parmesan cheese,  
served with grilled chicken and  
Carnaroli dressing

**Tabbouleh Salad**

Grilled tomatoes, fresh-chopped  
parsley, onion and cooked wheat  
seasoned with olive oil, lemon juice  
and salt on a bed of romaine or cheese

**Hamburger**

Our mother's secret recipe  
served with olive oil, tomato  
paste, onion and pizza bread

#### ENTREE OPTIONS

**Shawarma**

Seasoned & shawarma beef, topped  
on a pizza with tomato sauce,  
grilled tomatoes, grilled onions,  
chopped parsley and pickled jalapeño  
served with seasoned French fries

**Lebanese**

Seasoned, marinated tomato  
and onions, seasoned sesame seeds  
and olive oil on a 12-inch,  
freshly baked flatbread

**Grilled Kebab**

Seasoned ground beef, mixed with  
onions and parsley, grilled and  
served on a pizza bread with our  
homemade tomato sauce and  
seasoned 3-year old cheese

#### DESSERT OPTIONS

**Cherry Cheesecake**

With chocolate sauce

**Homemade Tiramisu**

**Homemade Cannoli**

W



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## Café Mediterano

17 Park Street Essex Junction, VT 05453

Closed Sunday and Monday

### \$20 LAMB DINNER

On Saturday, April 25, Sunday, April 26, Saturday, May 2 and Sunday, May 3, Café Mediterano will be spot roasting a whole lamb shank with dill for Vermont Restaurant Week. The traditional, celebratory dish was served and is still available.

### Hummus Plate

Roast Lamb Shoulder  
Served with Greek salad, rice, tzatziki and warm pita bread

### \$20 BUSHMAN MIXED GRILL MENU

On Friday, April 24, and Tuesday, April 26 through Friday, May 2. Most includes:

### Hummus

### Cevapi

Skewered beef sausage

### Sauerkraut

Beef sausage

### Chicken Shish Kebab

### Gyros Meat

Beef and lamb

### Hot Shopka Salad, Tzatziki,

Warm Pita Bread

### \$20 VEGETARIAN MIX MENU

### Hummus

Served with pita bread

### Falafel

Special: ground chickpeas fritters

Grilled Veggies: Hot Shopka Salad, Tzatziki, Warm Pita Bread

### \$10 LUNCH SPECIAL

All options come with salad and choice of French fries or rice.

### Gyros Pita

Beef and lamb with lettuce, tomato, onion and tzatziki

### Chicken Pita

With lettuce, tomato, onion and tzatziki

### Falafel Pita

Special: ground chickpeas fritters with lettuce, tomato, onion and tzatziki



## Tavern at the Essex: Vermont's Culinary Resort & Spa

70 Essex Way Essex Junction, VT 05453

### ENTERTAINING OPTIONS

### Spring-Onion Bragoo

Goat cheese cream and crisp onion

### Smoked Chicken Cran Cakes

Black beans, quinoa, lamb cheese, marjoram salad and chipotle vinaigrette

### Roasted-Beet-and-Watercress Salad

Toasted almonds, fennel, burrata, dressing, apples and dried cherries

### Spring-Vegetable Frittata

Broccoli, artichoke, asparagus and Green Goddess sauce

### ENTERTAINING OPTIONS

### Grilled Ranger Steak With Potato Hash

Roasted baby carrots, asparagus, pearl onions and green herb sauce

### Goat Cheese Gnocchi

Roasted kale, Parmesan, beef, caramelized onions

### Swiss-Potato-Creamed Mashed Potatoes

Potatoes, cream, onions, mushrooms, mushrooms, garlic and olive oil

### Local Pork Meatballs

Ground pork, onion, artichoke and spinach, almond pork cream sauce

### DESSERTS

### Daily dessert selections

\$20

## The Tavern



## Junction at the Essex: Vermont's Culinary Resort & Spa

70 Essex Way, Essex Junction, VT 05453

### ENTERTAINING OPTIONS

### Lobster Bragoo

Broccoli, asparagus, onion, cream sauce

### Doppio Raviole

Roasted chestnut, Berkshire pork shoulder, Pommes, Ragout

### Minted Greens

Beet vinaigrette, pea puree, nut spread, watermelon, radish

### Oyster on Half Shell

Lemon, asparagus, horseradish, vodka

### ENTERTAINING OPTIONS

### Beynon Farm Shortrib

Carrot puree, braised red cabbage, Brussels sprouts

### Seared Cape Cod Scallop

Butter bean puree, baby fennel, spring onion

### Caramelized Starches

Roasted fennel, Maplebraised Pork Chops, carrots

### Hudson Valley Duck Breast

Beck puree, cauliflower, potato, creamed carrots

### DESSERTS

### Daily dessert selections

\$33



## Grazers

182 Ironwood Avenue, Williston, VT 05493

### \$10 LUNCH SPECIAL

### VT Ground Beef

### Steinbach Sliders

### Hand-Cut Fries

### \$20 DINNER MENU

### ENTERTAINING OPTIONS

### Three Smoked Oysters on the Half Shell

Cucumber, maple sauce

### Fried Pickles

Marinated, ranch

### ENTERTAINING OPTIONS

All burgers are served on a house made bun with choice of bread and french salad

### Beef Burger

Swiss chard, cheese, onion, pickled red onion and garlic sauce

### Stonewall Farm

### Turkey Burger

Potato, onion, Vermont Turkey, onion, cranberry, cheddar, baby spinach, garlic aioli, red onion, Grubbs Village rope, reduced cheddar

### The Greaser

Vermont ground beef, lettuce, tomato, red onion, local cheddar, garlic sauce

### DESSERT OPTIONS

### Salted Caramel Shake

### Strawberry Shake



AT THE ESSEX RESORT & SPA

## Vermont Tap House

70 Marshall Avenue, Williston 879-7080

### SALAD

#### Green Mountain Salad

Local apples & pears, baby spinach, local tomatoes, shaved cucumber and strawberry carrots tossed with a house honey balsamic vinaigrette

### CHOOSE YOUR DRINK FIXER

#### Hold the Meat

Homemade red sauce, juicy spinach, black olives, avocados and onions served perche and a Vermont maple syrup drizzle

#### Vermontese

House garlic butter, shaved apples, applewood smoked sausage, and onions served perche and a Vermont maple syrup drizzle

#### Chicken-Bacon Slouch

House garlic butter, cooked chicken, applewood smoked bacon with a ranch drizzle. Fresh bread is added after baking

### DESSERTS

#### Fried Dough

Cheese is topped with powdered sugar and Vermont maple syrup or vanilla ice cream with raspberry sauce.

\$11



## Maple City Diner

17 Broadway Street, St. Albans, 524-6430

### MILKSHAKE OPTIONS

#### Maple and Vanilla

#### Cookies 'n' Cream

### DRINK OPTIONS

#### Maple City Burger

Bacon, cheddar burger cooked with real Vermont maple syrup and served with hand cut fries

#### Biscuits and Omelet

Vermont sausage patty and a touch of maple served over buttermilk biscuits

#### Bacon Waffle

Bacon stuffed Belgium waffle with maple butter

#### Chicken Salad Club With Hand-Cut Fries

Trio: topped with mayo, lettuce, tomato, onion, bacon and cheddar cheese, as well as maple ice and grapes

### DESSERTS

#### Maple Cream Pie

\$20



## Blue Paddle Bistro

330 Route 3, South Hero 372-4844

Closed Sunday, Monday and Tuesday

### APPETIZERS & SNACKS

#### Prince Edward Island Mussels

Steamed in white wine, garlic, lemon and butter and finished with fresh basil

#### Spicy Braised Duck Spring Rolls

Sweet chili Vinaigrette sauce

#### Mixed Green Salad

Fresh strawberries, apple, shaved pears. Vermont Creamery feta cheese, house balsamic vinaigrette

#### Cheese Salad

Homemade croutons, house Caesar dressing and freshly grated Parmesan

#### Cash Cakes

### ENTREE OPTIONS

#### Map-Ginger-Marinated Flank Steak

Asian style marinated, avocado, string beans, ginger, soy vinaigrette

#### Mixed Grill

House-made roasted lamb, bell peppers and potato, drizzle served with vegetable-cornish potato pancake and mixed greens

#### Coffee-Crusted Pork Tenderloin

Garlic cheese, roasted potatoes and roasted vegetables

#### Lobster Roast

Lobster, prosciutto, asparagus, grape tomatoes and shallots tossed with balsamic and light lemon-butter sauce

#### Child Mapple-Glazed, Pan-Seared Chicken Sea Bass

Roasted corn, black beans, tomato and avocado salad, orange meat potato, ketchup

### Vegetarian Special

Available upon request and priced at the Blue Paddle Bistro value to daily

### DESSERT OPTIONS

#### Brownie Sundae

Local vanilla ice cream and homemade hot fudge

\$40



BLUE PADDLE BISTRO

## One Federal Restaurant & Lounge

1 Federal Street, St. Albans, 524-0036

### SAP OPERATION MENU

Chief Meehan spent the winter sailing up the river, 1,200 cup sugar hush in preparation for this year's Restaurant Week menu!

### DRINK SPECIAL

#### Map-Cheese 57

Shoppers: Match Darts & rye vodka, lighty variations with maple egg, highlighted by a splash of molasses and preserved with a house made bread ginger candy

### FIRST COURSE OPTIONS

#### PEI Minestrone

Seeds of corn, apple egg with maple cream. Royal infused appetizer and poached almonds

#### Mixed Green Salad

Dressed with Valley Road maple balsamic vinaigrette

### ENTREE OPTIONS

#### Maple-Crusted-Smoked Pork Ribs

Map-Cheese, apple-cider braised local ribs, fingerling potato salad, pickled baby corn

#### Map-Crusted Salmon Fillet

Blat, brown butter, cornmeal egg, lemongrass Thai chili rice pilaf, pearl onions, spring peas

#### Maple-Bacon Grilled-Glazed Grilled Chicken Breast

Garlic cheddar roasted potatoes

### DESSERT

#### Maple Cream Pie

\$30

ONE FEDERAL

RESTAURANT & LOUNGE

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APRIL 24-MAY 2

RICHMOND

## The Kitchen Table Bistro

1940 West Main Street, Richmond, 434-8688

Menu changes daily based on seasonal products. Please stop in a few times from last year's Vermont Restaurant Week menu. Closed Mondays.

The menus below is a sample.

### SMALL PLATES

**Roasted Beet Salad**  
With fresh beets, dill, and  
roasted LaPlatte River Asparagus  
Pomegranate seeds and tangy  
Dill-Pot-Parmesan dressing

**Cider-Steamed  
Mussels**  
With grilled and sautéed  
Company bread, herbs and chili

**Vermont Steak Tartare**  
With crisp potatoes  
assorted pickles and May  
Dill-Pot-Parmesan dressing

### LARGE PLATES

**Maple-Bacon Pine Cheese  
Biscuits Gratin**  
With roasted mushrooms  
maple-garlic and tangy basil

**Grilled Vermont Steak Frites**  
With grilled and sautéed  
company bread

**All-Day-Roasted  
Pork Shoulder**  
With garlic and herb salsa verde

### SWEET PLATES

**Cream Cheese Pound Cake**  
With strawberry and cream

**Open-Face Chocolate-  
Coffee Sundae**  
With vanilla almonds and  
vanilla cream Anglaise

**Bittersweet  
Chocolate Pudding**  
With vanilla cream and  
sautéed chocolate crunches

10



## Sonoma Station

29 Bridge Street, Richmond, 434-8849

Closed Sunday and Monday

### APPETIZER OFFERS

**Whole Leaf Caesar Salad**  
Dressings: roasted  
Pumpkin Sage and  
Savory Sesame

**Swisschank Tonnato,  
Pork Taro**  
Green cabbage, tomato, pickles,  
spicy chili-thyme cream

### ENTREE OFFERS

**Black Bean-Cheddar Ravioli  
and Aschote Tonnato Shrimp**  
Grilled pineapple, baby spinach,  
roasted jalapeño cream sauce

**Lavender-Black Pepper  
Crusted Ahi Tuna**  
Garlic roasted potato, green beans,  
Roasted agave bearnaise, balsamic reduction

**Grilled Red Curry Tofu**  
Blistered green beans, quinoa, sweet  
pot, red pepper aschote

### DESSERT OFFERS

**Chocolate Flourless Cake**  
House made coffee ice cream  
caramel sauce  
lemon-lime roasted fruit

**Warm Lemon Bread Pudding**  
Creamy vanilla blueberry sauce,  
homemade blueberry ice cream

10



## Parkside Kitchen

36 Esplanade, Richmond, 434-8777

### 140 DINNER SPECIAL

One breakfast entrée and a coffee  
or cooler drink

### SAMPLE OPTIONS

**Breakfast Sandwich**  
Scrambled egg, cheddar, roasted  
tomato meatballs, biscuits

**Breakfast Burger**  
LaPlatte River Angus Palace beef,  
mushroom, egg, cheddar, roasted  
tomato

**Gluten-Free Grilled**  
Chicken breast, roasted apple,  
caramel, butter, rice roll

### \$20 LUNCH AND DINNER MENU

One coffee or cooler drink, one  
appetizer, one large plate,  
mushroom, butter

### SAMPLE OFFERS

**Vegetarian Bean Chili**  
Chickpeas, beans

**Chopped Caesar**  
Roasted chicken  
ETH cheese dressing

**Kale, Apple and  
Blue Cheese Salad**

### SAMPLE ENTREES

**Southern Fried Chicken**  
Thighs or Tofu  
White rice, cornbread, dill

**Wood-Heated Potatoes**  
"Lantern"  
Beets, asparagus,  
tomato basil sauce

**LaPlatte Meatloaf**  
Red potato cake, gravy,  
roasted mushrooms



## Toscana Café Bistro

27 Bridge Street, Richmond, 434-8148

Full descriptions available online. Closed Monday

### \$15 LUNCH SPECIAL

Includes soup or salad and an entrée

### FINNY CUISINE OFFERS

**Swisschank Cheddar  
Ale Soup**  
Garlic soup, beets in cream

**Mediterranean Salad**  
Red wine vinegar, fresh herbs,  
seasoning, balsamic dressing, herb cream  
sauce, fresh mozzarella

### ENTREE OFFERS

**Citrus Cider-Roasted  
Pork Sandwich**  
House made potato roll,  
mushroom, onion

**White Wine  
Vegetable Risotto**  
Toasted cauliflower, mushrooms,  
mushrooms, wild herbs

**Porter Steamed Fish Mussels**  
Hard-boiled eggs, roasted garlic, rice

### \$40 MENU

### APPETIZER OFFERS

**Sherry Lobster Risotto**  
Pan-Seared Scallops

**House-smoked Vermont  
Cheddar and Apple Pie**  
Vermont Spinach Apple Bready  
reduction

### SECOND COURSE

**Medusa Greens**

### ENTREE OFFERS

**Grilled Chicken Kabob**

**Mushroom Ravioli à la Toscana**

**Veal Marsala**

**Bacon and Peach-Glazed  
Pork Chop**

**Fish du Jour**

### DESSERT OFFERS

**Chocolate Mousse**  
Cream Puff

**Vermont Maple Bread  
Pudding**

**Island Homemade Ice Cream**  
Serving Maple caramel



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## Hinesburgh Public House

30116 Route 115 Hinesburgh, 552-8900

### SNACK OPTIONS

#### Kale-Best

Kale, beets, pears, pickled-onionberry, cheese

#### Cheese

Bacon-wine, brown butter, crostini

### ENTREE OPTIONS

#### Hinesburgh

Beef, sauerkraut, LePette River Farm Beef

#### Pulled Pork Sandwich

Pork shoulder, maple barbecue, pickles, seasonal slaw

#### Garbanzo Burger Wrap

Garbanzo, tomato, pickled onion, lettuce, vinaigrette

#### Fish & Chips

Breaded or fried, golden-brown, house-baked, house-baked

\$20

Includes a pint of draft beer or cider



## Apple Core Luncheonette

2000 Stowe Waterbury Road, Waterbury Center, 244-8711

### \$10.99 LUNCH SPECIAL

Valid for 32 of the 36 items during  
Restaurant Week with purchase of adult meal

### DRINK OPTIONS

#### Fresh Cold Hollow Cider

Keyhole Valley Winery Hard Cider

### MAIN COURSE

#### Grilled Apple Core Fennel

Green Mountain Scalloped Potatoes (or spinach),  
Caramelized Cold Hollow extra virgin olive oil and apple cider  
on 12-grain sourdough bread, cedar vinaigrette slaw  
\*gluten free, homemade butter available

### DESSERT OPTIONS

#### Mini Apple Crisp Pie

Maple Granola Parfait

Medium apples



## The Bench

404 Mountain Road, Stowe, 253-0000

### AFTERNOON OPTIONS

#### Lebanese and Levant Halli

Yellow cheese

#### Braised Short Rib

Seasoned with house-made green apple

### ENTREE OPTIONS

#### Seared Halibut

Carried cauliflower puree, enoki mushrooms, Brussels sprouts

#### Braised Rack of Lamb

Arroz green, pea puree, potato chips, carrots

### DRINK

#### Bacon-Bourbon Brownies

\$30



## Michael's on the Hill

4910 Waterbury Street Road, Waterbury Center, 244-4470



### Chard Tuesday

### FIRST COURSE

#### Honey Dipped

Chicken Skewer

\*Crispy-Cider Dry Bread Cider

(Waterbury)

### SECOND COURSE

#### Bacon Preserved

Tomato Soup

Brieche-Tennessee grilled cheese

### THIRD COURSE

#### Shortrib Monks

Marbled potatoes, Eggplant puree,

mustard carrots

\*Woodstock Inn Pig's Ear Brown

(Woodstock, N.Y. Louis Lefebvre)

### DRINK

#### Smoke Pie

Local mountain's berries, honey

\*Waterbury's Outpost (Waterbury)

### AFTER DINNER

#### Green Mountain Coffee

or Vermont Artisan Tea

selections

\$30

\*Available with selected beer and  
cider pairing for \$40



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ON THE HILL

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## Arvads Grill

23 South Main Street, Waterbury, 264-6872



### APPETIZER OPTIONS

#### Grilled Potatoes With Wild Mushrooms

Smashed with mushrooms, parmesan and olive oil served over potatoes

#### Classic Wedge

Island lettuce with crumbled Jockey Hill Farm blue cheese, a powdered smoked bacon, tomato and red onion, topped with blue cheese dressing

### ENTREE OPTIONS

#### Grilled New York Strip

Hand cut, seasoned and topped with your choice of fruit sauce, wild mushrooms sautéed with olive oil and parmesan, or blue cheese butter. Served with bread, oil buttered from baked potatoes or parmesan mashed potatoes



### Athletic Salmon

Pan seared 5-ounce salmon fillet with Parmesan crust and herb butter sauce. Served with hand cut bottomless fries, baked potato or parmesan mashed potatoes

### Mac 'n' Cheese

Baked cottage cheese pasta with Grafton Village cheddar cheese topped with parmesan crumbs

### DESSERT OPTIONS

#### Totl House Pie

Warm vanilla ice cream, homemade hot fudge, whipped cream and chocolate sauce

#### Chocolate Moose Tart

Flourless tart, chocolate ganache

\$30

## The Cider House Barbecue and Pub

1075 Route 2 • Waterbury 264-6180

Closed Mondays and Tuesdays

### SOUTHERN INSPIRED COMFORT FOOD MENU

Served with cornbread and butter

### APPETIZER OPTIONS

#### Seaford Gumbo

A cup of the New Orleans specialty rich, delicious and loaded with shrimp, sausage and fish

#### Strawberry-Rhubarb Frieded Salad

With pecans and Champagne cheese

### ENTREE OPTIONS

#### Ribs & Chicken Combo

Our house smoked ribs and barbecue chicken served together with a side of collards, cornbread, baked beans and coleslaw

#### Slow-Roasted Pork and Sausage

With smashed potatoes and green beans

#### Maureen Kinnits

With mixed vegetables

### DESSERT OPTIONS

#### Bourbon Maple Bread Pudding

French Crisp

Fresh Fruit Bowl

### SIDES & DRINKING

For an additional \$2.00, add a different side with each entrée

\$30



## Maxi's Restaurant

47 North Main Street, Waterbury 264-0800



### \$10 LUNCH SPECIAL

#### ENTREE

Chicken and Waffles  
Swishback and a Burger  
Monte Cristo Benedict

### \$20 DINNER MENU

#### STARTERS & APPETIZERS

Soup of the Day

Green Salad

Cheddar Corn Fritters

Maple-Banana Maple

Ham-and-Mushroom Bruschetta

#### ENTREE

Quince-Sweet Potato

Veggie Burger  
Topped with a creamy egg and caramelized onions

#### DESSERT OPTIONS

Maple Cheese Cake

Flourless Chocolate Cake

Lined with chocolate sauce

Banana Foster Bread

Ice cream, nuts topped

### \$30 DINNER MENU

#### STARTERS & APPETIZERS

Soup of the Day

Green Salad

Cheddar Corn Fritters

Maple-Banana Maple

Ham-and-Mushroom Bruschetta

#### ENTREE OPTIONS

Vermont Apple Cider Pork Chop

Stuffed Chicken

Beef and mashed Grafton

#### DESSERT OPTIONS

Maple Cheesecake

Flourless Chocolate Cake

Lined with chocolate sauce

Banana Foster Bread

Ice cream, nuts topped



## Prohibition Pig

23 South Main Street, Waterbury, 264-4120

### HOUSE FLAVOR OPTIONS

#### Coconut Hot & Sour Soup

Chicken stock, chicken, coconut milk, red curry paste, tomatoes, chiles

#### Country Fries

With buttermilk and seasonings

#### Truffled Mushroom Tart

Grilled Red Star Baking Company bread, truffled cream, mushrooms, parmesan

### HOUSE FAVOR OPTIONS

#### Duck Salad

Warm house-cured confit duck leg, bitter greens, baby fennel, blue cheese croutons, pickled radishes

#### Sweet & Spicy Tempoh

Served with choice of rice and fresh pupusas

#### Slider Trio

Smoked brisnet shaker, chopped barbecued pork, fried french fries, house

### HOUSE FAVOR OPTIONS

#### Key Lime Pie

Served with chocolate

Strawberry-Rhubarb Cobbler

Baked with whipped cream

\$30



## The Reservoir Restaurant & Tap Room

1 South Main Street, Waterbury 204-7627

### APPETIZER OPTIONS

#### Pan-Roasted Lamb Chop

Brussels sprouts, parmesan, black truffle, potato chips

#### Chorizo Taco

Warm tortillas, 6 Chorizo, goat cheese, red onion, jalapeño

### ENTREE OPTIONS

#### Slow Roasted Pork Shank

Potatoes croquette, charred poblano and carrots, chocolate demi-glace

#### Shrimp Linguini

Asparagus, tomato, Parmesan cream sauce, toasted garlic bread, arugula

### DESSERT

#### Lemon Tart

130



The Reservoir

## Phantom

112 Mad River Drive, Waterbury 204-4008

Open for dinner April 22 - May 3 only

Includes one small plate, one medium plate and one dessert. The menu changes weekly, driven by the seasons and the local products available.

### SAMPLE OPTIONS

#### Street-smart Shave Ribcage

Asparagus, green apple, roasted potato, shallot, caper

#### Shrimp and Grits

Local Andouille, Cajun Creamy cheddar, cheddar

#### Oyster Mushroom Frittata

Strawberry

#### Grilled Local Pork Tenderloin

Yams, broccolini, red cabbage, house herbaceous sauce

#### Cucumber, Grapefruit, Seared Scallops

Calgary root parsnip, green apple, thyme

#### Citrus Soufflé

Almonds, pecans, dried cranberries, fresh strawberries, toposup

130

PHANTOM

FOOD • MUSIC • SPIRITS

## Big Picture Café & Theater

48 Carroll Road (off Route 100), Waterford 408-3894

### 110 LUNCH SPECIAL

#### Cap of Soup

#### Half Sandwich

#### Small Side Salad

BIG PICTURE

Café • Theater

## Positive Pie Tap & Grill

40 40 Main Street, Plainfield 404-0233

### STARTER OPTIONS

#### Eric-Grilled Asparagus

Bacon wrapped asparagus stuffed with herb and deep fried

#### Mediterranean Hummus Plate

Lebanese garbanzo beans with tahini, olive tapenade, pickled vegetables and house made flatbread

### ENTREE OPTIONS

#### Portugal Flank

Grilled flank steak and olive oil base, spring onions, roasted seasonal vegetables, Barley House blue cheese green apples

#### Fan-Seared Scallops

On a bed of spring onions, with mushroom risotto and house green

#### Pork Chop

Stuffed with Creamy Garlic apples, Mushrooms and Bayley House blue cheese

#### Pan-Fried Bacon

#### Brussels Sprouts

Bacon potato mash

### DESSERT

#### Pumpkin Chocolate

Chocolate ganache

#### Apple Bourbon Bread Pudding

Available in house served with Bayley House Vermont Ice cream

130



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## Hunger Mountain Coop Deli and Café

522 Stone Cottage Way Montpelier 322-8620

### \$10 SPECIAL

INCLUDES:

Organic house coffee or tea  
One house made baked good  
One sandwich

### SUBSTITUTION OPTIONS

Goddess Wrap (Vegan)

Grumpy Charlie Tada, woods, red onion, lettuce, tomato dressing

### Hunger Mountain Biker (Cold)

Smoked ham, Griffo's Village cheddar, organic apple slices, red onion, lettuce, Northbrook's Agave nectar, organic mustard

### Bachelor (Hot)

Cheddar, double layering, stout, Swiss cheese, Thousand dressing



## Kismet

52 State Street, Montpelier 322-86-91

Closed Monday and Tuesday

For Vermont Restaurant Week, chef Crystal Maderia will offer a choice of any appetizer, entrée and dessert from the entire menu. A seasonal menu will be posted on the Kismet website soon.

440

# kismet

## J. Morgan's Steakhouse

100 State Street, Montpelier 322-2222



### APPETIZER OPTIONS

**Filet & Lobster Shakes**  
Beef tenderloin and Maine lobster, blue cheese sauce, arugula and roasted red onions

**Parmesan-Garlic Seared Bone-In Wings**

**Honey-Orange-Glazed Fried Calamari**  
Pineapple sauce and arugula

**Vermont Salad**

**The Classic Steakhouse Wedge Salad**

### ENTREE OPTIONS

**Tender Filet Tips**  
Maine lobster, organic arugula and ketchup and wine sauce with Bayley House Mar cheese crumbles

**"Perfect" Ribeye Steak**  
**Bone-In White Marble Prime Tri-Tip**  
**Parmesan Pork Chop**  
Creamy polenta, blackberry barbecue sauce, Swiss butter, cranberry butter

**Lebanese Dijon-Glazed Salmon**  
With roasted red onion, finished with butter and topped with dried capers

**Vermont Maple-and-Pomegranate Glazed Duck**  
Crispy roasted half duck with a Vermont maple syrup pomegranate balsamic glaze

**DESSERT OPTIONS**  
**Cheesecake-Lemon Cream Brûlée Cake**

**Strawberry Chiffon Cake**  
**Our Famous Chocolate Cake**

### FEATURED SOUTAIL

**The Toss Out Martini**  
Burr Hill Tom Cat smoked pin, Vermont White vodka and lemon juice with a twist

140

**J. MORGAN'S**



## NECI on Main

118 Main Street, Montpelier 322-2181

Closed Monday

### \$15 LUNCH SPECIAL

### FAST CASUAL OPTIONS

**Jewell Schnitzel**  
Maine maple, roasted potatoes, roasted red onion

**Leek & Mushroom Strudel**  
Wild fruit, root vegetable puree

### DESSERT

**Daily Menu Selections**

### \$30 DINNER MENU

**Parmesan Seasonal Menu**  
Changes daily but includes appetizer, entrée and dessert

### SAMPLE APPETIZER OPTIONS

**Armenian Meatballs**  
Shrimp, artichoke and creamy red sauce

**Chicken & Dumpling Soup**  
Herb-infused broth, dumplings, noodles, vegetables

**Deviled Egg and Smoked Salmon Plate**  
Tomato and capers, house-smoked salmon, pickled dill, olive

### SAMPLE ENTREE OPTIONS

**Picnic and Spring Vegetables**  
Newcastle Valentine Farm pork, pomegranate, Cabot Cheddar and chard, or rose-glazed spring vegetable, European house wine

**Grilled-and-Grilled FT Farm Pork Chop**  
House-made spring pea risotto, Vermont Creamery Brie, roasted kale

**Personal Meatloaf**  
FT Farm beef, cheese, port wine and rosemary barding, house-made cream-glazed, roasted beets

**DESSERT**  
Changes daily

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## Positive Pie (Montpelier)

23 Stone Street, Montpelier 529 0452

### STARTER OPTIONS

#### Fried Zucchini Blossoms

Stuffed with spring onions and local cheese

#### Kale Caesar

Baby kale, fresh Parmesan

### ENTREE OPTIONS

#### Pasta Graciosa

Arrabbiata sauce, shrimp, scallops, squid, fresh bread

#### Sweet Pea Ravioli

Primrose ragout, spring mushrooms, ricotta pasta

#### Grilled Lamb Chops

Roasted new potatoes, dried thyme sprouts, green beans

### DESSERT OPTIONS

#### Potato XO Truffle

Regular menu selections

430



## Three Penny Taproom

306 Main Street, Montpelier, 529 8077

### 430 ALL BEER MENU

#### Crispy Calamari

House infused style IPA, rock

#### Ranchhouse Pork Tenderloin

Grilled heirloom carrots, fig, cash, dill, n' fish

#### Chocolate Stout Pot de Crème

Black and Tan milk, chocolate, covered pastries



## Sarducci's Restaurant and Bar

3 Main Street, Montpelier 529 0209

### 412 LUNCH SPECIAL

No lunch on Sunday

Includes a soft drink, creamy tomato  
pasta soup and one entrée

### ENTREE CHOICES

#### Lebanese-Poached Shrimp

Roasted red peppers, tomatoes,  
olive oil, walnuts, arugula, black  
pepper, arugula, citrus-dill  
 vinaigrette

#### Roasted Salmon

Baby carrots and spinach, shaved  
beet, sweet, gingerling potatoes  
seasoned, vinaigrette

#### Italian Roasted

#### Pulled Pork Pizozetta

Caramelized onions and peppers  
sauce, roasted tomatoes, mustard,  
 balsamic reduction

### 430 DINNER MENU

#### APPETIZERS OF THE DAY

#### Lebanese-Poached Shrimp

Roasted red peppers, tomatoes,  
olive oil, walnuts, arugula, black  
pepper, arugula, citrus-dill  
 vinaigrette

### Crispy-Fried Roasted Red Pepper Risotto

Shaved Parmesan, kale, potato  
kale, stuffed Maine sausage,  
roasted garlic, onions, mushrooms,  
fresh herbs, coffee, salt,  
caper, shallot

### ENTREE OPTIONS

#### Roasted Salmon

Baby carrots and spinach,  
shaved beet, sweet, gingerling  
potatoes, mustard vinaigrette

#### House Made Fettuccine

Kale, sun dried tomatoes, sautéed  
onions, white wine, pasta sauce,  
pesto cheese, goat cheese

#### Grilled Rio-Chase NY Filet

Garlic roasted potatoes, arugula,  
Gorgonzola, roasted tomatoes,  
Chianti vinaigrette

### DESSERT OPTIONS

#### Maple Pudding Cake

Dark Chocolate Mocha Mousse

Mediterranean Soufflé

Panacotta Mousse

**Sarducci's**  
Restaurant & Bar

## Cornerstone Pub & Kitchen

47 North Main Street, June 498 2121

Closed Sunday and Monday

### APPERTIZERS SELECTIONS

#### Garden Salad

#### Chef's Soup Selection

#### Tuscan Flatbread

Artichoke hearts, roasted fennel, squash, fresh herbs  
and fresh mushrooms

### MAIN COURSE SELECTIONS

#### Half Roasted Organic, Free-Range Chicken

Herb butter, baked chicken served with green beans and  
roasted potatoes or seasonal pan-fry

#### Maple-Bourbon-Braised Boneless Pork Chops

Baked potato, onion, roasted squash, Cornish Game hen

#### Fresh Potato Gnocchi

Battered squash, pork, kale, roasted vegetables and cheese

### DESSERT

#### BTG Dessert Jar

Flavors change daily

430



**CORNERSTONE**  
PUB & KITCHEN

VIEWPOINT FEDERAL

Montpelier, Vermont

529 8077



APRIL 29 - MAY 3

MONTPELIER - BARR



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## The Tuckerbox

1 South Main Street, White River Junction, 355-4941

### APPETIZER OPTIONS

#### Mancheros Vegetable Soup

##### It's Finally Spring Salad

Arugula, toasted walnut, watermelon, goat cheese, pomegranate, citrus oil dressing

#### Crispy Phyllo Cheese Balls

Golden, crumbly rolls with Turkish white cheese and parsley

### ENTREE OPTIONS

#### Beef Delicias

Browned beef and red peppers and Swiss chard sautéed with Turkish seasoned beef, rice and veggie tabbouleh and served with yogurt sauce

#### Estimoteville Eggplant

Roasted eggplant wrapped around carrots, potatoes, peas, mixed peppers, cauliflower, tomatoes, green beans and mushrooms

#### Ottoman Stew

Mixed meat, chickpeas with potatoes, carrots, onions, garlic, fresh herbs and Turkish spices served with Turkish rice pilaf

### DESSERT OPTIONS

#### Poached Fig and Apricot

Sautéed with soaked walnut and served with vanilla ice cream

#### Maple-Walnut Bakes

Our phyllo is made from scratch by our chef, stuffed with walnuts, then finished with homemade maple syrup and crumbled pistachio

\$\$\$

# tuckerbox



## The Parker House Inn and Bistro

1792 Quechee Main Street, Quechee, 555-6377

### APPETIZER OPTIONS

**Vermont-Gout-Chicken  
and-Caramelized-Onion Tart**  
Topped with Kalahari cheese  
sauce

#### Crab & Corn Bread Pudding

Homemade tartar sauce

#### Classic Burgers

Parkley garlic butter, browned  
pasta, cranberry

#### Leek Meatballs

Portobello mushrooms,  
potato

#### Chicken Liver Mousses

Basmati rice, tomato, trout

### ENTREE OPTIONS

**Whole, Roasted Trout**  
Green Goddess dressing, charred  
lemons, roasted new potatoes

**"Almost Famous" Lobster  
Roll**  
Also known as Maine recipe with fresh  
lobster, pecanoma fries

#### Panko-Crusted Chicken Breast

Topped with arugula salad,  
Parmesan curls, lemon, roasted  
tomato purée and bread roll

#### Slow-Roasted Organic Salmon

Roasted potatoes, wild, stoneberry  
chutney, Yukon Gold mashed  
potatoes

#### Nightly specials

### DESSERT

#### Desserts of the day

\$\$\$



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WHITE RIVER JUNCTION • QUECHEE • SHELBURNE



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## Simon Pearce Restaurant

1792 Quechee Main Street, Quechee, 555-3470

### APPETIZER OPTIONS

#### Pork Rillettes

Slow-braised Berkshire pork,  
house-pickled mushrooms,  
herb and olive oil

#### Maple and Gamin-Roasted Beinbrein Carrots

Arugula, red onions, shaved chiles,  
lemons, candied pecans, lentils  
sauce, olive oil drizzle

#### Kale, Blood Orange and Olive Salad

Cheese kale, pickled fennel,  
potatoes, lemon, herb vine, olive  
oil, salt, black and white

### ENTREE OPTIONS

**Horseshoe-Crusted Cod**  
Crispy leeks, herb-marinated potatoes,  
butter, olive oil, salt and pepper

#### Herb-Braised Mutton Knoll Chicken Breast

Pork, lemon herb, Brussels  
sprouting, olive and pine with  
citrus and olive oil

### Slow-Braised Ragout of Lamb

Potatoes, egg noodles, spring  
peas, pearl onions, white truffle,  
mushrooms

#### Caramelized Cauliflower Orzini

Lentils, roasted red bell peppers,  
pasta, ricotta, parmesan, lemon's  
butter and sage cauliflower puree

### DESSERT OPTIONS

#### Vanilla Bean Crème Brûlée

#### White Chocolate Mousse Cake

Berry compote

#### Chestnut Chocolate Cake

Strawberry, cranberry, orange, vanilla  
ice cream, tart, cherry compote

\$\$\$

SIMON  
PEARCE

## Barkeaters Restaurant

87 Falls Road, Shelburne, 555-3559

Closed Monday

### \$10 LUNCH SPECIAL

Jackolan's fallow and  
garlic salad

### FEATURING

#### Roasted Salmon

With baked cream cheese  
bake, arugula, red onions, capers and  
sautéed potatoes

### \$30 MENU

### APPETIZER OPTIONS

#### Potato, Edward Island Mussels

Vermont butter, garlic, lemon,  
white wine, dried bay leaves

#### Fried Oysters

Lightly battered and served with  
apple-cranberry sauce

#### Baby Arugula & Quinoa Salad

Swiss potatoes, dried cranberries,  
red onions, arugula, roasted almonds  
and Bayley House May Dressing tossed  
with house-made  
Garden of Eatin' dressing







## The Bobcat Café & Brewery

5 Main Street, Bristol, 438-8821

### FIRST COURSE OPTIONS

#### Buttermilk Squash Soup

##### Baby Arugula Salad

Orange fruit, pappy seed, vinaigrette, honey cashews, Vermont cheese

##### Bacon-Polenta Fries

White cheddar-salt and coated tawny jam

### SECOND COURSE OPTIONS

#### Vermont Yogurt-and-Green-Onion Cucumber Cakes

Preserved lemon, arugula salad, cashews, olive tapenade

#### Shallow-Fried Cod

Bacon and white bean puree

#### Fried Vermont Pork Enchilada Verde

Cheddar, cabbage, red paprika, roasted Polenta peppers

### THIRD COURSE OPTIONS

Choice of Chocolate, Fruit or Maple Dessert

438



## Bar Antidote

250 Church Street, Vergennes, 877-8226

Additional options available at [barantidote.com](http://barantidote.com). Closed Sunday and Monday

### \$30 PRESCRIPTION #1

#### Caribbean Beef Patties

Caribbean spiced braised Vermont beef, marinated with plantains, sweet potatoes, sofrito and fresh cilantro, wrapped in pastry. Served with a house-made pickled onion.

#### Pig Nibs

Grilled local pork belly topped with braised pork belly house sauce, banana cream and a chocolate-apple barbeque sauce.

#### Beer Floot

Craft dark ale topped with homemade vanilla Bourbon ice cream, fresh whipped cream, altered white chocolate and a cherry.

### \$30 PRESCRIPTION #2

#### Rang Tacos

Grilled asparagus, pickled ramps, Ono Waiver Farm cheese topped with a cheddar ranch dressing and rang meat. Served on a grilled corn tortilla.

#### Vermont Noodle Bowl

Braised Mitty local Farm chicken, pea purée, carrots and Vermont Pasta Company fresh ricotta noodles. Served in an egg drop soup and our knish topped with fresh ricotta and pickled ramps.

#### Strawberry-Rhubarb

Upside-Down Cake Individually baked space cake with house butter strawberry rhubarb pie.



## 3 Squares Café

221 Main Street, Vergennes, 877-8772

### APPETIZER OPTIONS

#### Tortilla Soup

Fresh corn, black bean, queso, chili

#### Field Green Salad

Cheese and peppers, crusted local goat cheese, key lime vinaigrette

#### Tuna Toastada

Arroz con leche, pickled onions

#### Empanadas

Local lamb & goat, purple chipotle sauce

### ENTREE OPTIONS

#### Pastiches

Pasta and red bean cannellini, green olive, queso fresco

#### Banana Leaf Fish

Red snapper, pineapple, mango, coconut rice

#### Caribe Fish and Chips

Trout, battered, served with fries

#### Marinated Skirt Steak

Pine de julep, rice and beans

#### Sancocho

Dominican stew with smoked pork belly and chicken

### DESSERT OPTIONS

#### Tree Cookies

Cheesecake with dark sauce

#### Trio of House Treats

Cherry, lime, nutmeg

428



## 51 Main at the Bridge

51 Main Street, Middlebury, 202-8820

Closed Sunday and Monday

### SALAD OPTIONS

#### Greek Salad

Greens, tomatoes, shaved feta, feta cheese and toasted panko bread, tossed with lemon vinaigrette

#### Cheese Salad

Bacon, carrots, potatoes and sliced cheddar, cheddar cheese, served in our house Cheddar dressing

### ENTREE OPTIONS

#### Duck & Thompson Farm

#### Lamb & Beef Burger

Peto, local ramp, soft, sweetener and lemon chutney

#### Resilient Spring Stew

Seasonal local spring vegetables, simmered in a delicious combination of tomatoes and coconut milk with just the right amount of heat. Served over brown rice

#### Southern Fish-and-Chips

U.S.A. sustainable farm raised, on their day and in a sauce of beer. Served with collard greens, house-made Cajun butter sauce

### IPA, Beer-and-Cheese

Local IPA, Vermont cheddar, applewood smoked bacon, tossed with parmesan and topped with a sage, rosemary, tomato sauce

### DESSERT OPTIONS

#### Baklava & Sourdough

House-made baklava with Kyrillean Creamery vanilla ice cream, topped with honey, cream and a fig & cinnamon

#### "51" Mousse

Our house-made chocolate mousse is very rich without being overly sweet.

430

### DRINK SPECIALS

#### \$5 Vermont pints

\$5 Glasses of select wines or bottles for \$19.95

\$5 House-infused cocktails

**51**  
Main  
AT THE BRIDGE

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2019-2021

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# Fire & Ice Restaurant

28 Seymour Street Middlebury 286 7366

## APPETIZER OPTIONS

### Black and Purple Rib Stripe

Black and purple rib stripe  
seasoned with mushrooms  
and grape tomatoes

### Escargots

In Burgundy garlic and herb butter,  
served with French bread

### Nachos

Our fried-to-order tortilla chips with  
cheddar, jack, beef, onion, green  
onions, black beans and jalapeños

### A Trip to our famous salad bar

## ENTREE OPTIONS

### Grilled Atlantic Salmon

Served as a lovely sauce raspberry  
glaze, lemon and butter or  
baked with a side of Hollandaise

### Pasta Primavera

Rich and creamy almonds with onion  
peas, carrots, mushrooms and  
broccoli

### Whiskey Barrel Steak

Right across USA, choice steaks  
served in our top secret Malters  
Mark and maple syrup marinade

## Champagne Chicken

Two chicken breasts seared with  
mushrooms finished with our  
Champagne cream sauce

## DESSERT OPTIONS

### Vermont Mud Pie

Mocha ice cream served with hot  
fudge and whipped cream

### Cheese Brûlée

Back by popular demand with a crisp  
maple-top and whipped cream

### New York-Style Cheesecake

With strawberries

139

FIRE & ICE

# The Lobby

7 Bailey Lane Middlebury 249 3463

## STARTER OPTIONS

### Grilled Octopus Salad

Grilled red potatoes, arugula, pomegranate, red wine-onion vinaigrette

### Frescutto Wrapped Asparagus

Fresh-cutted 4-oz. fresh egg with bean vinaigrette

### Roasted Beet Salad

Fennel, pickled onions, citrus, portobello mushrooms, tossed portobello

## ENTREE OPTIONS

### Scalloped Riceotto

White cheddar, shrimp, mushrooms and onion in cream sauce

### Beefsteak Barbecue-Grilled Chicken Steak

Worcestershire, onion, tomato, white, shallot, horseradish vinaigrette

### Potato-Tofu Gnocchetti Pattinson

Grilled vegetables, Parmesan cheese

## DESSERT OPTIONS

### Lesson Cured Tart

Fresh raspberries, tarted strawberries

### Grilled Peach Bake

Our cream topping, whipped cream, cream

### Strawberry Sorbet

Real strawberry, lactose-free vanilla

140



# THE LOBBY

# Storm Café

3 NEEL Street Middlebury 286 3343

Closed Mondays

## APPETIZER OPTIONS

### BBQ Pork Sliders

We want to serve you some pulled  
pork, a apple and red cabbage slaw

### FBI Mussels

White sauce, garlic, lemon, onion, olive  
oil, mushrooms, parmesan, red wine  
and potatoes

### Spring Salad

Mediterranean, cucumber, tomato,  
red onion, radishes, strawberry  
vinaigrette Vermont Creamery  
cheese

### Apple-Cheddar Ale Soup

Homemade with local apples, Grolsch  
Creamery cheddar and Freshback  
Ale

## ENTREE OPTIONS

### Black River Monte Sirioin

Clear broiled salmon, locally grown  
wild mushrooms, roasted red  
peppers, Parsi wine dressing

### Vermont Fresh Barbell

Roasted mushrooms and roasted  
red, pepper, tomato, homemade  
marinade, spinach, roasted eggplant

## Northeast Harvest Whitefish

We roast fresh whitefish baked  
with fresh tomatoes, basil, white  
wine and garlic

### Misty Knoll Chicken

Roasted, maple-glazed pulled  
Misty Knoll Farm chicken,  
spicy peach chutney

## DESSERT OPTIONS

### Chocolate Brownie Sundae

### Panna Cotta

Fresh berries

### Homemade Seasonal Sorbet

140



# Two Brothers Tavern

20 Main Street Middlebury 286 0002

Also see our other locations at Two Brothers Lounge & Shop.

## 113 DINNER SPECIAL

### Street Cart-Style Vegetarian Gyro

Homemade, pickled red onion,  
marinated red pepper, arugula, feta,  
tahini, pita

## 630 DINNER MENU

## FIRST COURSE OPTIONS

### Arugula Salad

Chicory, Valley Triple Crown,  
grilled asparagus, pear tomatoes,  
white balsamic vinaigrette

### Roasted Beet Salad

Goat cheese, field greens,  
marinated in citrus, Arugula, olive  
oil, maple cherry vinaigrette

### Cheddar-Ale Soup

## SECOND COURSE OPTIONS

### Portobello Napoleon

Grilled portobello mushrooms,  
shrimp, tomato, fresh mushrooms, feta,  
bacon, 50/50 balsamic reduction,  
microgreens

### Grilled Swordfish

Grilled portobello mushrooms, roasted pear  
tomato, herb butter, lemon, onion

## Bank of Lunch

Grilled asparagus, roasted onion  
and white cheddar sauce

## DESSERT OPTIONS

### Peanut Butter Pie

### Chocolate Porter Cake

### Mixed Berry Crumble

Vanilla ice cream and more

### Apple Crisp

### Chocolate-Kahlua mousses

## DRINK SCHEDULE

### The Vermont Mule

### Switchback Citrus Fizz

### Woodchuck Gumption Cider

### Vermont Maple Mojito

Dance a Mule single malt with  
fresh mint and lime



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## Café Provence

11 Center Street, Barre, 507-8667

### \$15 LUNCH SPECIAL

#### APPETIZER

##### Hearty Tomato Soup

#### ENTREE OPTIONS

##### Mini Seafood Stew

Polishing fish of the day, mushrooms, skirgis and bay scallops

##### Chicken Nipaise

With garlic sautéed potatoes

##### Blue Lodge Farm

##### Onion-Chicken Cake

With mushrooms, barley risotto and balsamic reduction

#### DESSERT

##### Crêpe Suzette

With vanilla ice cream and orange-cranberry sauce



### \$20 MENU

#### APPETIZER OPTIONS

##### Cheese Salad in a Crispy Cheese Cup

With Vermont goat cheese and arugula, pecans

##### Red-Best Napoleon

With creamy French past cheese and mushroom sauce

##### Curried Cauliflower Forbidden Rice

#### ENTREE OPTIONS

##### Shiraz Potpourri

Over balsamic-cranberry with lemon butter sauce

##### Stuffed Chicken Breast

Over garlic roasted potatoes with a dash of sauce

##### Baked Mushroom-Barley Risotto

Wrapped in phyllo with basil, peas, cream sauce

#### DESSERT OPTIONS

##### Stuffed Crêpe

With orange, strawberry cream and chocolate sauce

##### Fruit Tartlet

With raspberry coulis

## Roots the Restaurant

31 Water Street, Rutland, 907-7414

Closed Monday

#### SOUP OPTIONS

##### Curry Coconut Squash

Yoder Farms Bean and Vegetable

#### APPETIZER OPTIONS

##### Beet Salad

##### Thai Chile Mussels

##### Cheese Fondue

##### Fried Onions

#### ENTREE OPTIONS

##### Stuffed Pork Loin

Vermont pork loin stuffed with ricotta, spinach, roasted parsnips and arugula, beets and served over seasonal potatoes with a pork-dress sauce

##### Seafood Pasta

Housemade lobsterme tossed with seaweed, shrimp, scallops, spinach, tomatoes and portabella mushrooms in a chard cream sauce

##### Grilled Salmon

Fresh salmon fillet grilled to medium with a chipotle and honey glaze, served over chard deposite and topped with balsamic sauté apple salad

#### Stuffed Portabella

A portabella mushroom stuffed with feta, kale, quinoa, fresh herbs, ricotta, roasted onions and tomato and served over squash and Parmesan risotto

#### Steak Salad

Local steak seared to your taste and served over a salad of greens, tomatoes, roasted onions and blue cheese dressing in a warmed red pepper vinaigrette

#### DESSERT OPTIONS

##### Vanilla Crème Brûlée

##### Lemon-Olive Oil Tort

Lemon cake with ricotta lemon mascarpone frosting, lemon curd and whipped cream

##### Chocolate Mousse Cake

Fluffy light chocolate mousse served between layers of rich chocolate cake, topped with whipped cream

148



## Southside Steakhouse

179 North Main Street, Rutland, 775-2848

#### SALAD OPTIONS

##### Classic Salad

Mixed greens, balsamic vinaigrette, roasted cheese

##### Roasted Beet

Blue cheese, pears, walnuts

##### Tomato-Onion

Chopped red onion, blue cheese

#### ENTREE OPTIONS

##### Filet Mignon

Classic butter sauce, potatoes

##### Wet-aged Sirloin Steak

Cheese sauce, potatoes

##### Grilled Swordfish

Cucumber, scallops, dill sauce, fingerling potatoes

##### Pan-Seared Scallops

Creamy risotto

#### DESSERT OPTIONS

Cheesecake or Crème Brûlée

430



## The Red Clover Inn & Restaurant

7 Woodview Drive, Mendon, 775-2290

Closed Tuesday and Wednesday

#### APPETIZER OPTIONS

##### Potato & Leek Soup

##### Portuguese Escargots

##### Beef and House Salad

#### ENTREE OPTIONS

##### Pan-Roasted Quail

Brussels sprouts, fingerling potato, porcini mushroom sauce

##### Pan-Seared Farm Island Salmon

Edamame-sautéed jasmine rice, grilled asparagus, stone berry sauce

##### Housemade Cavatelli

Cream, roasted vegetables, wilted greens, mushrooms, red wine, balsamic reduction

#### DESSERT OPTIONS

##### House Crème Brûlée

##### Cheesecake

Fruit compote, berry sauce, whipped cream

440

The Red Clover Inn  
Restaurant & Tavern

Vermont FEDERAL  
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Visa® Platinum Reward

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Visa® Platinum

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